

Full Product Title:	Tuna Chunks in Brine	Spec Version:	QAF-9 V5
Product code:	TUN0988	Date Issued:	08/09/2020
Legal Name:	Tuna Chunks in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	4 x 3100g

Mini Specification

Product Information				
Product Tit	e	Tuna Chunks in Brine	Net Weight	3100g
Caterers Choice Pro	luct Code	TUN0988	Drained Weight	3000g
Brand		Caterers Pride	Case Size	4 x 3100g
Supplier Nar	ne	Caterers Choice Ltd	Country of Origin	Ghana
Barcodes	Inner	5057691001668		
	Outer	05057691001675]	

Legal name Tuna chunks in brine

Ingredients Declaration (Allergens Highlighted in Bold) Tuna (Fish), Water, Salt

Ingredients Information		
Recipe Ingredients	% in Final Product	
Tuna fish	96.8	
Water	2.2	
Salt	1	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	

Allergen int	formation	
		Is There a Risk of Cross Contamination? (May Contain)
Allergen	Contains (Y/N)	(Y/N)
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Crustaceans or its derivatives	N	N
Eggs or its derivatives	N	N
Fish or its derivatives	Υ	N
Peanuts or its derivatives	N	N
Soybeans or its derivatives	N	N
Milk or its derivatives	N	N
Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
Celery or its derivatives	N	N
Mustard or its derivatives	N	N
Sesame seeds or its derivatives	N	N
Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
Lupin or derivatives of	N	N
Molluscs or derivatives of	N	N

Nutritional Information				
Nutrient	Typical Values per 100g/ml	Source of Data		
Energy (Kj)	460	McCance & Widdowson V7		
Energy (Kcal)	109	McCance & Widdowson V7		
Fat	1	McCance & Widdowson V7		
of which saturates	0.3	McCance & Widdowson V7		
Carbohydrate	0	McCance & Widdowson V7		
of which sugars	0	McCance & Widdowson V7		
Fibre	0	McCance & Widdowson V7		
Protein	25	McCance & Widdowson V7		
Salt	0.73	McCance & Widdowson V7		

Food Information - Suitable For		
Is the Product Suitable For	Yes/No	
Ovo-Lacto Vegetarians	No	
Vegans	No	
Vegetarians	No	
Halal (Certified)	No	
Kosher (Certified)	No	
Coeliacs (Gluten Free)	Yes	
Lactose Intolerants	Yes	
Nuts & Sesame allergy sufferers	Yes	

Finished Product Standards				
Target Minimum Maximum				
pH	5.5- 6.5	5.5	6.5	
Brix	0	0	0	
Histamine	<40ppm	0	40ppm	

	D	ackaging		
Commont	Dimensions (mm)		Weight	
Component	Length	Width	Height	(g)
Pouch	420mm	0	320mm	46
Case	425mm	325mm	163mm	600
Number per case		4 pouches		
Number of cases per layer		8		
Number of layers per pallet		9		
Number of cases per pallet		72		

Microbiological Standards				
Organism	Target			
APC cfu/g	Commercially sterile			
Coliforms cfu/g	Commercially sterile			
Enterobacteriacae cfu/g	Commercially sterile			
E.coli cfu/g	Commercially sterile			
Bacillus spp cfu/g	Commercially sterile			
Bacillus cereus cfu/g	Commercially sterile			
Staphylococcus aureas cfu/g	Commercially sterile			
C.perfringens cfu/g	Commercially sterile			
Pseudomonas spp cfu/g	Commercially sterile			
Yeasts & Mould cfu/g	Commercially sterile			
Listeria spp.	Commercially sterile			
Salmonella spp.	Commercially sterile			
Vibrio spp.	Commercially sterile			

Storage Instructions
Store unopened product in a cool dry place, out of direct sunlight. Once opened, transfer to a suitable lidded
container and store in a refrigerator for a maximum of 2 days.

rotal shelf life from date of manufacture	3 years
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	Refrigeration Temperature (1-5°C)

Authorised on behalf of Caterers Choice	
Name	Laura Tiffany
Job Title	Technical Manager
Signature	L. Tiffany
Date	10/06/2021