



Full Product Title:	Tuna in Brine	Spec Version:	QAF-9 V5
Product code:	TUN0744	Date Issued:	13/12/2019
Legal Name:	Tuna in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	10 x 1020g

Mini Specification

Product Information			
Product Title	Tuna in Brine	Net Weight	1020g
Caterers Choice Product Code	TUN0744	Drained Weight	1000g
Brand	Caterers Pride	Case Size	10 x 1020g
Supplier Name	Caterers Choice Ltd	Country of Origin	Ghana & Ecuador
Barcodes	Inner	5057691000029	
	Outer	05027974000015	

Legal name
Tuna in Brine

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

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Tuna (FISH)	98	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	1	Crustaceans or its derivatives	N	N
Salt	1	Eggs or its derivatives	N	N
0	0	Fish or its derivatives	Y	N
0	0	Peanuts or its derivatives	N	N
0	0	Soybeans or its derivatives	N	N
0	0	Milk or its derivatives	N	N
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
0	0	Celery or its derivatives	N	N
0	0	Mustard or its derivatives	N	N
0	0	Sesame seeds or its derivatives	N	N
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
0	0	Lupin or derivatives of	N	N
0	0	Molluscs or derivatives of	N	N

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

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	5.1-6.5	5.1	6.5
Brix	NA	NA	NA
Histamine	<40ppm	<40ppm	40ppm

Microbiological Standards	
Organism	Target
APC cfu/g	Commercially sterile
Coliforms cfu/g	Commercially sterile
Enterobacteriaceae cfu/g	Commercially sterile
E.coli cfu/g	Commercially sterile
Bacillus spp cfu/g	Commercially sterile
Bacillus cereus cfu/g	Commercially sterile
Staphylococcus aureus 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

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Pouch	210	300	-	21.9
Case	429	312	135	350
Number per case				10
Number of cases per layer				8
Number of layers per pallet				9
Number of cases per pallet				72

Storage Instructions	
Store unopened pouch in a cool, dry place out of direct sunlight. Once opened, unused product should be transferred to a plastic or ceramic container, covered and stored in a refrigerator. Use within 2 days.	
Total shelf life from date of manufacture	24 months
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	Refrigerate

Authorised on behalf of Caterers Choice	
Name	Jenna Shrivell
Job Title	Technical Manager
Signature	J.Shrivell
Date	30/05/2022