

## Product Specification

**Product Name:** 800g Tuna Chunks in Brine

**Product Code:** TUCB800

### Product Details

**Legal Product Name:** Tuna Chunks in Brine

**Brand Name:** Fontinella

**Marketing Description:** Tuna Chunks in Brine

**Countries of Origin:** Ecuador / Philippines / France / Indonesia / Vietnam

**Intrastat Tariff Code:** 16041428

Papua New Guinea / Ghana / Thailand / Madagascar / Ivory Coast

**Declared Net Weight:** 800g

**Drained Weight:** 560g

**Average Net Weights T1:** 785g

**Average Net Weights T2:** 770g

**Product EAN-13:** 5021006035181

**Case barcode:** 05021006035198

### Labelling

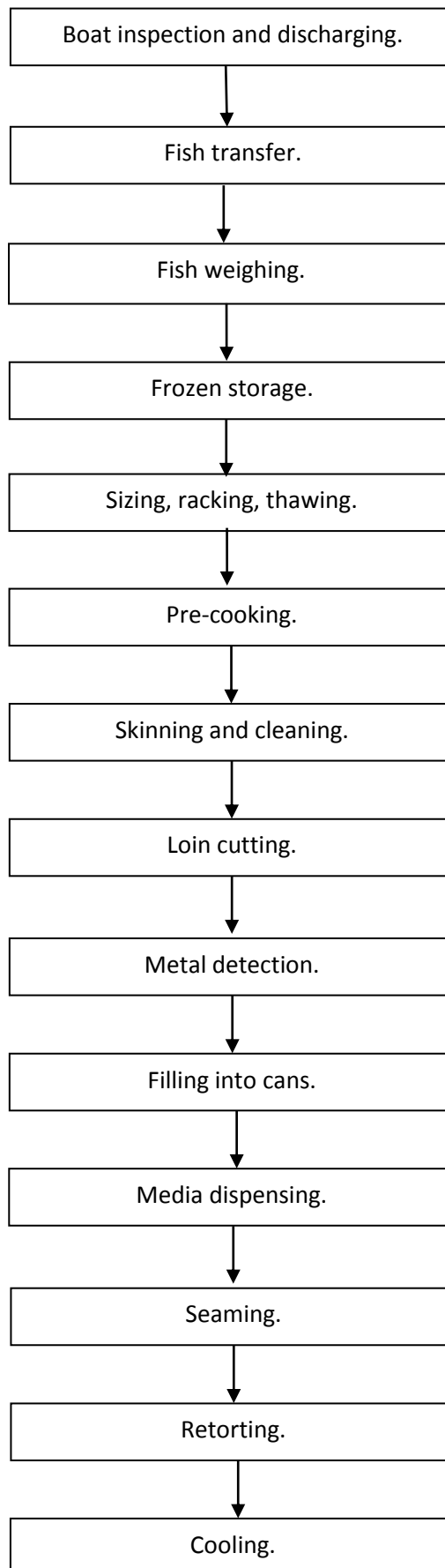
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### Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Tuna Chunks	70.0%	Frozen Fish	Ecuador / Philippines / France / Indonesia / Vietnam / Papua New Guinea / Ghana / Thailand / Madagascar / Ivory Coast
Water	29.2% - 29.3%	Potable	Ecuador / Philippines / France / Indonesia / Vietnam / Papua New Guinea / Ghana / Thailand / Madagascar / Ivory Coast
Salt	0.7% - 0.8%	Food Grade	Ecuador / Philippines / France / Indonesia / Vietnam / Papua New Guinea / Ghana / Thailand / Madagascar / Ivory Coast

## Typical Manufacturing Process (May Vary Slightly By Packer)



## Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt	X	
Barley / Barley Derivatives		X	Added Sugar		X
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other Fish	X	
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products: Molluscs		X
Colours - Azo		X	Animal Products: Other		X
Flavouring: Natural		X	Phenylalanine		X
Flavourings: Artificial		X	Preservatives: Natural		X
Artificial Sweeteners		X	Phosphates		X
Glutamates		X	Aspartame		X
Starch / Modified Starch		X	Polyols		X

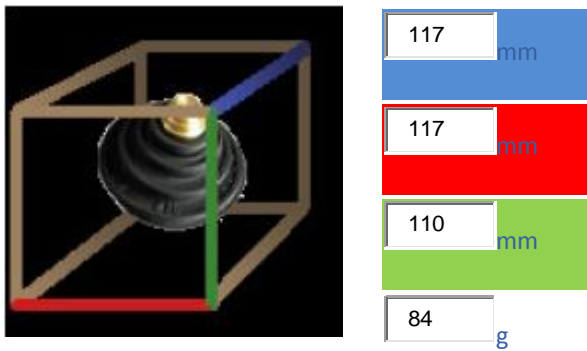
## Customer Suitability

Suitable For Vegetarians	No	Kosher Certified	No
Suitable For Vegans	No	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

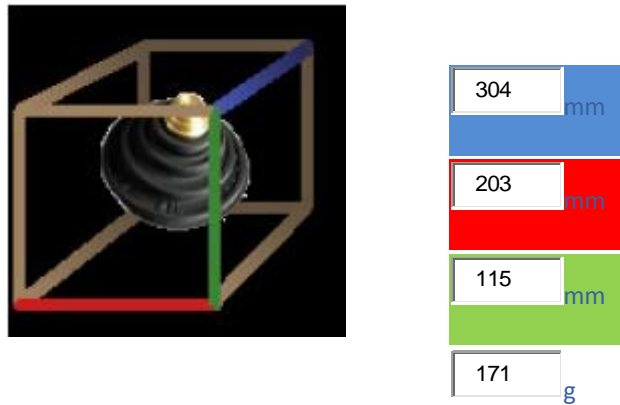
## Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Can with wrap around paper label	6
Secondary Packaging	Cardboard case	1

Typical Primary Packaging Weight And Dimensions



Typical Secondary Packaging Weight And Dimensions



## Storage Information

**Temperature Range (unopened):** Ambient

**Temperature Range (opened):** 0-4°C

**Shelf life label type:** Best before

**Storage Instructions:** Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 2 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 months	12 months	2 days

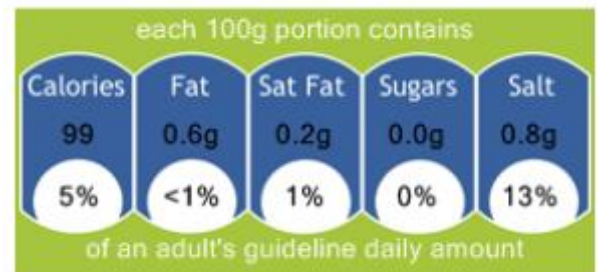
## Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	422	of which mono unsaturated (g)	0.1
Energy (kcal)	99	of which poly unsaturated (g)	0.2
Protein (g)	23.5	of which trans unsaturated (g)	0.0
Carbohydrate (g)	0.0	Fibre (g)	0.0
of which sugars (g)	0.0	Salt (g)	0.8
of which starch (g)	0.0	Sodium (mg)	320
Fat (g)	0.6	Cholesterol (mg)	51
of which saturated (g)	0.2	Alcohol (g)	0.0

**Nutritional derived from analysis or calculation?:** Calculation

**Nutrition based on prepared/unprepared?:** Prepared

PORTION PROVIDES				
CALS	SUGAR	FAT	SAT FAT	SALT
99kC	0g	1g	0g	1g
5%	0%	1%	1%	13%
OF YOUR GUIDELINE DAILY AMOUNT				



## Chemical Analysis

Purpose of test	Target	Reject	Frequency
Histamine	<50ppm	Legal Max 100ppm	Per Batch
Salt	0.5 – 1.0%	>2.0%	Per Batch
Mercury	<1.0ppm	>1.0ppm	Per Batch
Lead	<0.3ppm	>0.3ppm	Per Batch
Cadmium	0.1ppm	>0.1ppm	Per Batch

## Microbiological Standards

Packs must be commercially sterile.

## Organoleptics and Defects

	Target	Improvement Needed	Reject
<b>Appearance</b>	Fairly bright and slightly non uniform in colour. Slight discolouration or opalescence of the brine is permitted. Some dark blood streaks or blood spotting may be present, but not sufficient to detract from the overall uniformity of the pack. Slight retort scorching is permitted.	Rather dull and grey. Moderate discolouration of the brine. Some significant blood streaks or blood spotting present, which may detract from the overall uniformity of the pack. Moderate retort scorching.	Extremely dull and grey and the brine is extremely discoloured. A large number of significant blood streaks or blood spotting. Excessive retort scorching.
<b>Aroma</b>	Characteristic fish aroma with slight atypical fish odours. There may be slight burnt notes present.	Moderately weak characteristic fish aroma with slightly excessive atypical fish odours. Slightly excessive burn notes present.	Pungent or off aromas present.
<b>Taste</b>	Slightly weak characteristic flavour. There may be slight burnt or bitter notes or slightly excessive salty notes.	Moderately weak characteristic flavour. May have moderately excessive salty notes. There may be moderately harsh or moderately bitter notes or readily discernible burnt notes.	Taints or off flavours present. Excessively salty.
<b>Texture</b>	Flesh may be slightly too firm, not yielding readily to the palate, or slightly soft. Mouthfeel may be rather dry or very slightly pasty.	Flesh very firm, unyielding to the palate, or moderately soft and pasty.	Flesh is extremely firm or extremely soft and pasty.
<b>Foreign Matter</b>	Nil	N/A	Present
<b>Fins and Viscera</b>	Nil	N/A	Present
<b>Pin Bones (up to 1mm diameter)</b>	<3	3-4	>4
<b>Other Bones</b>	Nil	N/A	Present
<b>Skin or Scales up to 6mm (Measured on quarter of drained weight)</b>	<3	3-6	>6
<b>Skin or Scales larger than 6mm (Measured on quarter of drained weight)</b>	Nil	N/A	Present
<b>Blood Meat 2-6mm (Measured on quarter of drained weight)</b>	<5	5-8	>8
<b>Blood Meat &gt;6mm (Measured on quarter of drained weight)</b>	Nil	1-2	>2
<b>Large Blood Vessels / Blood Clots (Measured on quarter of drained weight) (Blood vessels greater than 1mm diameter. Blood clots greater than 6mm diameter)</b>	<3	3-4	>4
<b>Small Blood Vessels / Blood Clots (Measured on quarter of drained weight)</b>	<3	3	>3

Pre-Cooker Scorch Minor (Yellow)	Present	N/A	N/A
Pre-Cooker Scorch Major (Orange / Brown)	Nil	Present	N/A

### Delivery Information

Gross Case Weight (kg): 5.48kg

Gross Pallet Weight (kg): 1072kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1542mm

Units in Case: 6

Layers in Pallet: 12

Cases in Layer: 16

### Sustainability

**Statement on Genetically Modified Ingredients:** No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

### Accreditations

**Pertinent Legislation:** Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food.

### GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

### History and Amendments

Date	Amendments Made	By Whom
26.07.13	Updated and reformatted specification	Nicky Martin
17.04.14	Updated label image	Nicky Martin
07.04.15	Country of origin information updated.	Louise Todd
13.05.16	Corrected Interstat code	Amber Archer