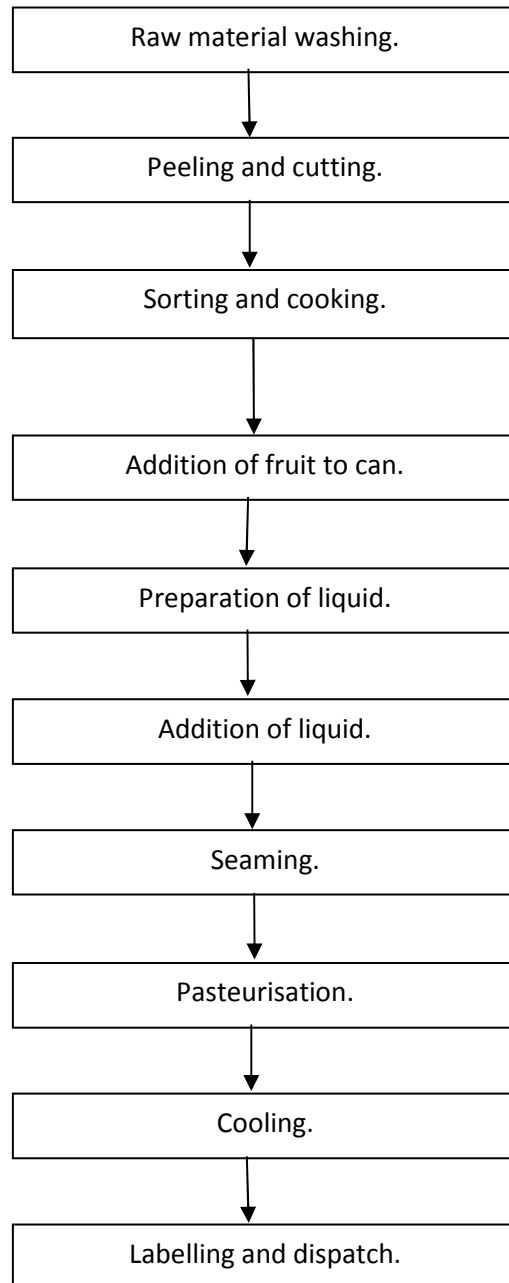


Typical Manufacturing Process (May Vary Slightly By Packer)



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: Other		X
Colours - Azo		X	Phenylalanine		X
Flavouring: Natural		X	Preservatives: Natural	X	
Flavourings: Artificial		X	Phosphates		X
Artificial Sweeteners		X	Aspartame		X
Glutamates		X	Polyols		X
Starch / Modified Starch		X			

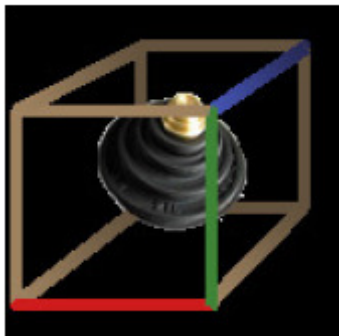
Customer Suitability

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

Packaging Components

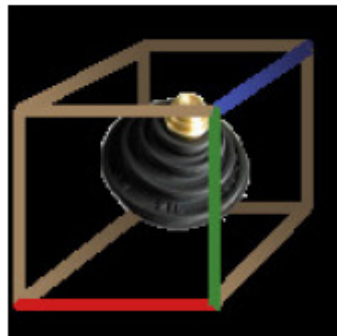
Purpose	Component Description	Quantity
Primary Packaging	Can	6
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions



155	mm
155	mm
155	mm
256	g

Secondary Packaging Weight And Dimensions



470	mm
320	mm
155	mm
370	g

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 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 - 48 months	12 months	3 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	151	of which mono unsaturated (g)	--
Energy (kcal)	35	of which poly unsaturated (g)	--
Protein (g)	0.3	of which trans unsaturated (g)	--
Carbohydrate (g)	8.9	Fibre (g)	1.6
of which sugars (g)	8.9	Salt (g)	0.01
of which starch (g)	--	Sodium (mg)	2
Fat (g)	<0.1	Cholesterol (mg)	0
of which saturated (g)	<0.1	Alcohol (g)	0.0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	3.2 - 3.7	<3.2 or >3.7	Every batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptics and Defects

	Target	Improvement Needed	Reject
Appearance	Slight lack of uniformity and/or brightness. May be slightly dull.	Moderate lack of uniformity and/or brightness. May be moderately dull.	Fruits are excessively non-uniform and excessively dull.
Aroma	Characteristic of canned apples.	N/A	Pungent off aromas present.
Taste	Characteristic canned apple flavour, may be slightly	Characteristic canned apple flavour; may be moderately	Taints or off flavours present.

	weak, slightly too sweet, or slightly bitter.	weak, moderately too sweet or slightly bitter.	
Texture	Some units may be slightly soft or slightly firm. Moderate lack of uniformity between pieces is allowable.	All units may be moderately soft or moderately firm. Moderate lack of uniformity between pieces is allowable.	All units are excessively soft or excessively firm. Excessive lack of uniformity between pieces.

Delivery Information

Gross Case Weight (kg): 17.51kg

Gross Pallet Weight (kg): 1123.1kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1557mm

Units in Case: 6

Layers in Pallet: 9

Cases in Layer: 7

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
02.07.14	Updated and reformatted spec.	Louise Todd
17.02.15	Spec updated to include new supplier and label updated.	Louise Todd

Last Amended: 17/02/2015

Product Code: APP3KG