



EXTERNAL DOCUMENT

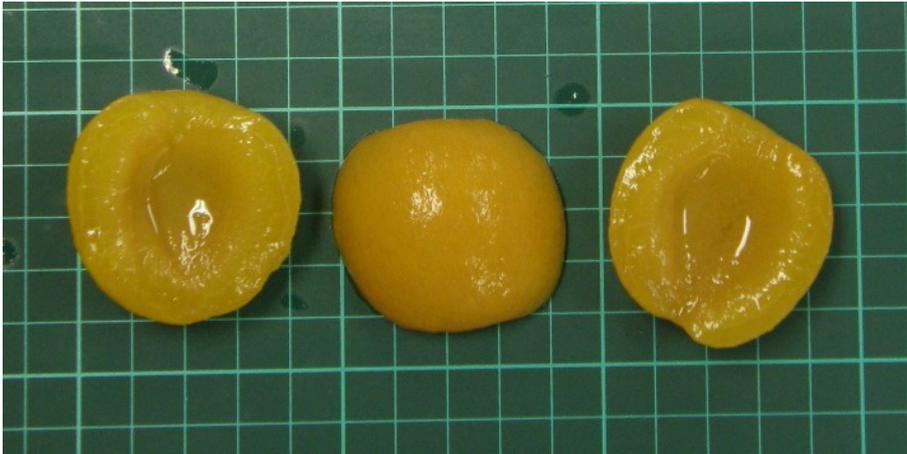
Halved Apricots in Juice - 3kg - South Africa



Core Details

Brand	Riviana Food Services
Product	Halved Apricots in Juice - 3kg - South Africa
Riviana Product Number	2410073
APN	9300602353988
TUN	19300602353985

Product Information

<p>Organoleptic properties</p>	<p>Pitted halved apricots in clear juice, which are cut into two approximately equal & uniform parts along the suture from stem to apex. The colour ranges from light yellow-orange to dark orange. The fruit should be fleshy and variable in tenderness, though not excessively mushy or firm. The flavour is sweet and can be slightly sour, with the odour typical of apricots. No foreign flavours or odours.</p>
<p>Appearance</p>	<p>Grid 1cm X 1cm.</p> 

Ingredients

Ingredient List on Label	Apricots (60%), Reconstituted Pear Juice (39%), Mineral Salt (509)
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Nutritional Information

Serving Size	Servings per package: 36 Servings size: 50g (of apricot halves)	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	86 kJ	172 kJ
Protein	0.2 g	0.4 g
Fat - total	0.00 g	0.00 g
-- Saturated	0.00 g	0.00 g
Carbohydrate	4.3 g	8.6 g
-- sugars	4.3 g	8.6 g
Sodium	5 mg	9 mg

Allergens

Allergen Statement on Label	Absent
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GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Certified
Halal	Certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Packed in South Africa from Local and Imported Ingredients
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Storage & Shelf Life

Storage Conditions (unopened)	Store in cool, dry conditions
Storage Conditions (opened)	After opening transfer to a clean, dry airtight container and store refrigerated at less than 4°C.
Shelf Life (unopened)	3 years
Shelf Life (opened)	3 days
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	4 076 E 22:19 BS 2 PE S PN
Inner coding - Explanation	4 = Last digit of production year 076= Julian code or day of year, 76th day is 13th March E = Batch 22:19 = Time of day of production BS 2 PE S PN = Product code Date of manufacture is 13th March 2014
Inner coding - Position	On base of can
Inner coding - Type	Inkjet
Outer coding - example	4 076
Outer coding - Explanation	4 = Last digit of production year 076= Julian code or day of year, 76th day is 13th March Date of manufacture is 13th March 2014
Outer coding - Position	End of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	3.0 kg
Net Weight Method	Scale
Drained Weight Limits	1.8 kg
Drained Weight Method	Scale
Vacuum Limits	> 4 "Hg, RFG 12 - 30 KPa
Vacuum Method	Vacuum Gauge
Headspace Limits	8-12 mm
Headspace Method	Ruler (Headcomb)

Microbiological Properties

Standard Plate Count Limits	< 10 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	< 100 cfu/g
Yeast and Moulds Method	AS 5013.29

Chemical Properties

pH Limits	3.0 – 3.4
pH Method	AOAC 981.12
Brix° Limits	11 - 13
Brix° Method	AOAC 932.15
Pesticides Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	04-048 Pesticides in Food by GC/MS
Lead Limits	0.1 mg/kg
Lead Method	USEPA 6020 ICP-MS Rev 1 January 1998
Tin Limits	250 mg/kg
Tin Method	USEPA 6020 ICP-MS Rev 1 January 1998

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	N/A

Miscellaneous

Other information for label	This product may contain pits or pit fragments.
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Packaging - Marketing

Carton Configuration	3 x 3kg NET
Pallet Configuration	6 layers x 16 cartons = 96 cartons (for internal warehouse use only)

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