

Red Fire-Roasted Peppers: Whole, Sliced & Rings*Variety: Capsicum annuum***Product Code: Whole-PFRWT/A12, Sliced-PFRST/A12, Rings-PFRRT/A12****Physical Description: roasted, washed, peeled, de-stemmed and canned red capsicums.
Available in both whole and strip varieties****Ingredients: red peppers (60%), water, vinegar, salt, sugar.****Country of origin: Turkey****Packaging: 3 x 4.15kg (A12) cans packed in cartons.****Shelf life – Unopened: 2 years****Storage: a cool dry place out of direct sunlight.****Physical Parameters:**

Parameter	Limits		Test Method
Colour	Typical Red		Visual
Odour and Flavour	Typical of sweet roasted pepper in brine		Organoleptic
Variety	Whole	Sliced & Rings	
Size	Length 180 – 200mm	Slice: L; 20-80 x W; 6mm Ring: W; 10mm <5mm: 2% max, <12mm: 5% max	Measurement
Texture	Firm	Cohesive	Visual
Fullness	90 – 97 %	90 – 97 %	Measurement
Defects	5 %	5 %	Visual
Bruised/discoloured	5 %	5 %	Visual
Sugar	Less than 5 %	Less than 4 %	Calculation
Drained weight	2.5kg min	2.5kg min	AOAC 968.30

Chemical Parameters:

Parameter	Limits		Test Method
	Whole	Sliced	
Acidity	0.3 – 0.7	0.7 - 0.8	AOAC935.57
X Salt %	2.5 – 4.6	2.5 - 3.0	AOAC 939.10
X pH	3.7 – 4.2	3.6 - 4.0	AOAC 981.12

Microbiological Parameters:

Parameter	Limits	Test Method
Total Plate Count	200 per g max	AS 1766.2.1-1991
Yeast and Moulds	100 per g max	AS 1766.2.2-1997
Ecoli	10 per g max	AS 1766.2.3-1992
Clostridium	10 per g max	AOAC 976.30-1979
Salmonella	Not detected per 25g	AS 1766.2.5-1991
Listeria	Not detected per 25g	VIDAS/992.19

X Mandatory information required on certificates of analysis.**Nutrition Information: typical analysis only.**

	Per 100g
Energy	84 kJ
Protein	0.1 g
Fat, total	< 1 g
- saturated	< 1 g
- trans fatty acids	< 1 g
Carbohydrate	3.5 g
- sugars	2.9 g
Dietary Fibre	1.2 g
Ash	3.8 g
Sodium	510 mg

Source: USDA.

Average values quoted as a guide only.

ALLERGENS:

Allergen Statement: the presence or absence of allergens is defined according to the following ranking:

1. Present-naturally found or deliberately added to the food.
2. May be present in trace amounts due to cross contamination in the field
3. Completely absent.
4. Refined from a potential allergen but all protein removed during refining.
5. Substance is packed on; the same production line or within the same production facility*

* HACCP and GMP are in place and all precautions are taken to prevent such contamination.

Allergenic Substance	Rank	Comments/Controls
Added sulphites >10mg per kg	3	
Allergenic oils: peanut, soy, sesame, nut, fish.	3	
Bee products: royal jelly, bee pollen, propolis	3	
Cereals containing gluten and their products inc wheat, rye barley, oats, spelt and their hybridised strains	3	
Crustacea and their products	3	
Egg and egg products	3	
Fish and fish products	3	
Lupin	3	
Milk and milk products	3	
Nuts and nut products	3	
Peanuts and peanut products	3	
Sesame seed and sesame products	3	
Soya beans and soya products	3	

Other sensitive substances	Rank	Comments
Antioxidants BHA, BHT, tocopherols	3	
Aspartame	3	
BSE - bovine spongiform encephalitis	3	
Caffeine	3	
Celery	3	
Chloropropanols (3-MCPD or 1,3 DCP)	3	
Flavour enhancers inc MSG	3	
Garlic and Onion	3	
Guarana or extracts of guarana	3	
Kola beverages with added caffeine	3	
Legumes/ Pulses other than soya	3	
Maize or maize derivatives	3	
Meat or meat derivatives	3	
Plant sterol esters	3	
Polyols or polydextrose	3	
Preservatives	3	
Quinine	3	
Seeds other than sesame	3	
Sweeteners excluding sugar	3	
Yeast	3	

Dietary status:

Free from added MSG	Yes	Lacto-ovo-	Yes
Free from artificial colouring	Yes	Lacto-	Yes
Free from artificial flavouring	Yes	Suitable for coeliacs	Yes
Vegetarian	Yes	Kosher	Suitable but not certified
Vegan	Yes	Halal	Suitable but not certified

Other status:

Genetically Modified	Non GMO	Irradiation	Not Treated
Ethylene Oxide	Not Treated		

Process Controls:

Parameter	Equipment	Control Details/Limits
Inspection	Visual	Continuous on line inspection
Metal Detection	Metal Detector	Limits: Ferrous-2.0 mm, Non ferrous-3.0 mm, Stainless Steel-3.0 mm

Packaging:

Primary: 4.15kg Cans

Can Tare Weight kg	0.326 - 0.335	Pack Type	Steel can/ Lacquered
Can Total Weight kg	4.833 - 4.834	Dimensions OD: mm	H - 232 x Diameter-153
Batch Coding	FT Batch number	Barcode: GS1	Whole: 9321246016121 Sliced: 9321246016138
Print Colours pms:	Red, Green, Blue & Black		
Packing/ Date Coding	FT batch code Factory Code, Production & Best Before Date,		
Format/ location	Factory Code, Production & Best Before as dd mmm yyyy on Can lid		

Secondary: 3x 4.15kg Cans in Shrink-wrapped Tray

Tray Tare Weight kg	0.262 - 0.270	Tray Material / Colour	Cardboard / White
Tray Gross Weight kg	14.76 - 14.77	Dimensions OD: mm	L-480 x W-165 x H-235
Batch Coding	FT Batch number	Barcode: TUN	Whole: 19321246016128 Sliced: 19321246016135
Print Colours pms	Label: Black print on white background		
Packing/ Date Coding	FT batch number & Best Before		
Format/ location	Best Before as dd mmm yyyy & FT batch number on label on main panels of carton		

Palletising: 3x 4.15kg Cans in Shrink-wrapped Tray

Units per pallet	80	Layers x Cartons	5 x 16	Pallet Pattern	16S2
Pallet Type	Timber	Pallet Code	NA	Pallet Weight kg	43 - 45
Pallet Sheet/ Pad	Yes	Pallet Sheet Code	NA	Weight inc pallet kg	1224 - 1227
Pallet Label	NA	Pallet Label Code	NA	Stretch wrap	Yes
Pallet dimensions mm	L -1165 x W-1165 x H-1325				

This product meets the requirements of the FSANZ Food Standards Code.