



**EXTERNAL DOCUMENT**

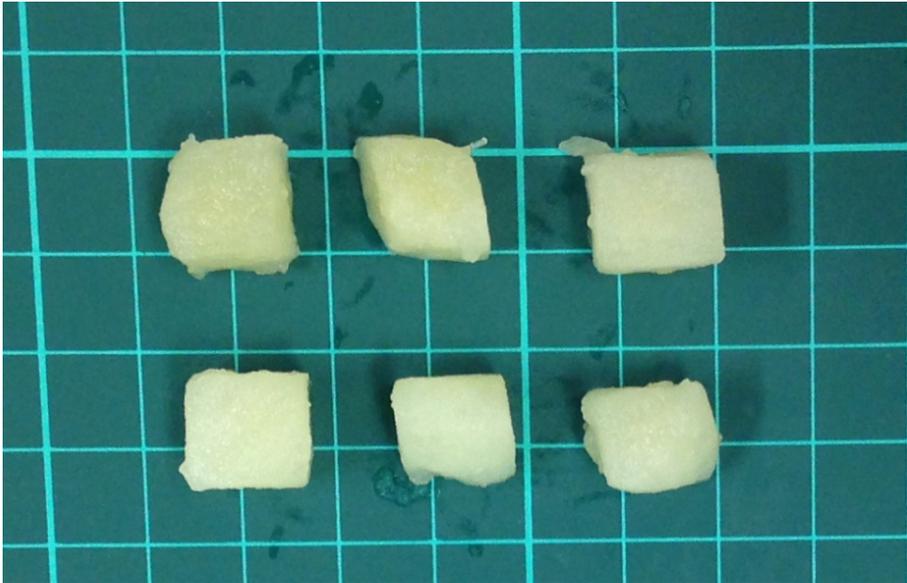
**Pouch Pack Diced Apple 3.2kg**



**Core Details**

<b>Brand</b>	Riviana Food Services
<b>Product</b>	Pouch Pack Diced Apple 3.2kg
<b>Riviana Product Number</b>	2423889
<b>APN</b>	9300602359997
<b>TUN</b>	19300602359994

## Product Information

<p><b>Organoleptic properties</b></p>	<p>Pre-cut ripened apple in a solid pack. The apple is diced and should be reasonably uniform in size. Sweet in flavour, there may be variations in the colour from light to dark yellow. Texture should be soft &amp; juicy. Free from foreign flavours or odours. (Variety Fuji)</p>
<p><b>Appearance</b></p>	<p>Grid 1cm x 1cm.</p>  <p>The image shows six pieces of diced apple arranged in two rows of three on a blue grid background. Each piece is roughly square and uniform in size, consistent with the 1cm x 1cm grid mentioned in the text. The apple pieces are light yellow and appear soft and juicy.</p>

## Ingredients

<p><b>Ingredient List on Label</b></p>	<p>Apple (99%), Antioxidant (300), Mineral Salt (509), Food Acid (330)</p>
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## Nutritional Information

<p><b>Serving Size</b></p>	<p>Servings per package: 64 Servings size: 50g</p>	
	<p><b>Average Quantity Per Serving</b></p>	<p><b>Average Quantity Per 100g</b></p>
<p><b>Energy</b></p>	<p>91 kJ</p>	<p>181 kJ</p>
<p><b>Protein</b></p>	<p>0.1 g</p>	<p>0.2 g</p>
<p><b>Fat - total</b></p>	<p>0.1 g</p>	<p>0.1 g</p>
<p><b>-- Saturated</b></p>	<p>0.00 g</p>	<p>0.00 g</p>
<p><b>Carbohydrate</b></p>	<p>4.6 g</p>	<p>9.1 g</p>
<p><b>-- sugars</b></p>	<p>4.5 g</p>	<p>8.9 g</p>
<p><b>Sodium</b></p>	<p>1 mg</p>	<p>1 mg</p>

## Allergens

<p><b>Allergen Statement on Label</b></p>	<p>Absent</p>
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**GM & Irradiation**

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

**Dietary Compliance**

<b>Kosher</b>	Not certified
<b>Halal</b>	Not certified
<b>Organic</b>	Not certified
<b>Vegetarian</b>	Suitable
<b>Vegan</b>	Suitable

**Country of Origin**

<b>Statement on Label</b>	Product of The People's Republic of China
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**Storage & Shelf Life**

<b>Storage Conditions (unopened)</b>	Cool, dry conditions
<b>Storage Conditions (opened)</b>	Transfer to a clean, dry airtight container and store refrigerated at less than 4 degrees C.
<b>Shelf Life (unopened)</b>	2 years
<b>Shelf Life (opened)</b>	3 days
<b>Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)</b>	Unique Identifier

## Coding

<b>Inner coding - example</b>	3700/01299 630 AE 317
<b>Inner coding - Explanation</b>	3700/01299=Sanitation code; 630 =Product code; AE= Last two digits of year of production; 317= Day of production/Julian date code (13th November). Therefore, date of production is 13th November 2015
<b>Inner coding - Position</b>	On bottom of pouch
<b>Inner coding - Type</b>	Inkjet
<b>Outer coding - example</b>	3700/01299 630 AE 317
<b>Outer coding - Explanation</b>	AE= Last two digits of year of production; 317= Day of production/Julian date code (13th November). Therefore, date of production is 13th November 2015
<b>Outer coding - Position</b>	Side of carton
<b>Outer coding - Type</b>	Inkjet

## Physical Properties

<b>Net Weight Limits</b>	3.2kg (min)
<b>Net Weight Method</b>	Electric Balance

## Microbiological Properties

<b>Standard Plate Count Limits</b>	< 300 cfu/g
<b>Standard Plate Count Method</b>	AS 5013.1
<b>Yeast and Moulds Limits</b>	< 100 cfu/g
<b>Yeast and Moulds Method</b>	AS 5013.29

## Chemical Properties

<b>pH of Brine Limits</b>	3.0 - 4.0
<b>pH of Brine Method</b>	AOAC 981.12
<b>Acidity Limits (%)</b>	0.2 - 0.8
<b>Acidity Method</b>	AOAC 942.15
<b>Brix° Limits</b>	6 - 10
<b>Brix° Method</b>	AOAC 932.15
<b>Pesticides Limits</b>	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
<b>Pesticides Method</b>	EN 15662:2008
<b>Lead Limits</b>	0.1 mg/kg
<b>Lead Method</b>	USEPA 6020 ICP-MS Rev 1 January 1998

## Preparation & Cooking Instructions

<b>Preparation Required</b>	Ready to eat
<b>Cooking Instructions</b>	N/A

## Miscellaneous

<b>Other information for label</b>	N/A
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**Packaging - Marketing**

<b>Carton Configuration</b>	3 x 3.2kg
<b>Pallet Configuration</b>	8 layers x 9 cartons = 72 cartons (for internal warehousing purposes)

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