



**EXTERNAL DOCUMENT**

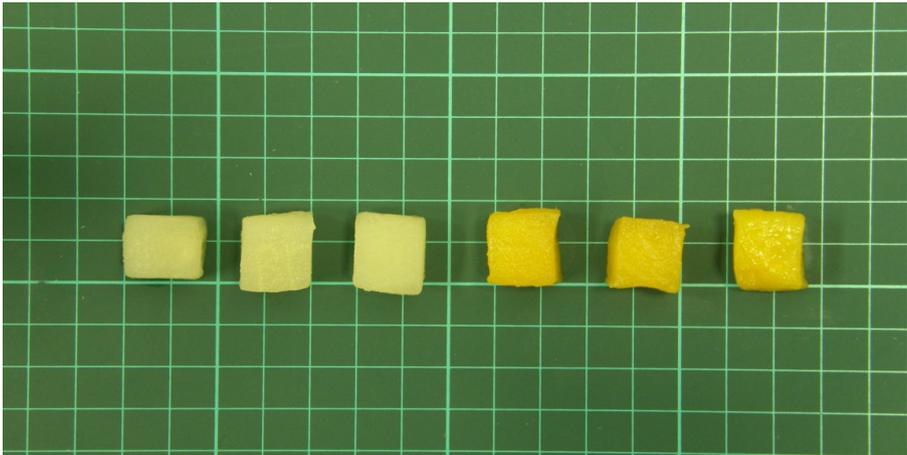
**Diced Two Fruits in Juice 3kg (South Africa)**



**Core Details**

<b>Brand</b>	Riviana Food Services
<b>Product</b>	Diced Two Fruits in Juice 3kg (South Africa)
<b>Riviana Product Number</b>	2410022
<b>APN</b>	9300602354305
<b>TUN</b>	19300602354302

## Product Information

<b>Organoleptic properties</b>	<p>Peeled, pitted &amp; diced pear and peach in natural juice. The fruit is diced into cube like portions, are reasonably uniform and the juice should be clear though can have sedimentation. The pear colour ranges from white to pale yellow and may have a slight pink discolouration. The peach colour ranges from pale yellow to rich red orange. The fruit should be fleshy &amp; may be variable in tenderness but should be not excessively mushy or firm. The flavour is sweet &amp; can be slightly sour, with no objectionable or off odours.</p>
<b>Appearance</b>	<p>Grid 1cm X 1cm.</p> 

## Ingredients

<b>Ingredient List on Label</b>	Fruit (60%) (Peach, Pear), Reconstituted Pear Juice (39%), Food Acid (330)
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## Nutritional Information

<b>Serving Size</b>	Servings per package: 36 Servings size: 50g (of fruit)	
	<b>Average Quantity Per Serving</b>	<b>Average Quantity Per 100g</b>
<b>Energy</b>	100 kJ	200 kJ
<b>Protein</b>	0.4 g	0.8 g
<b>Fat - total</b>	0.00 g	0.00 g
<b>-- Saturated</b>	0.00 g	0.00 g
<b>Carbohydrate</b>	5.1 g	10.1 g
<b>-- sugars</b>	4.6 g	9.2 g
<b>Sodium</b>	2 mg	3 mg

## Allergens

<b>Allergen Statement on Label</b>	<b>Absent</b>
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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>	Certified
<b>Halal</b>	Certified
<b>Organic</b>	Not certified
<b>Vegetarian</b>	Suitable
<b>Vegan</b>	Suitable

**Country of Origin**

<b>Statement on Label</b>	Packed in South Africa from Local and Imported Ingredients.
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**Storage & Shelf Life**

<b>Storage Conditions (unopened)</b>	Store in cool, dry conditions
<b>Storage Conditions (opened)</b>	After opening transfer to a clean, dry airtight container and store refrigerated at less than 4°C.
<b>Shelf Life (unopened)</b>	3 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>	4 076 E 22:19 BS 2 PE S PN
<b>Inner coding - Explanation</b>	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
<b>Inner coding - Position</b>	On top of can
<b>Inner coding - Type</b>	Inkjet
<b>Outer coding - example</b>	4 076
<b>Outer coding - Explanation</b>	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
<b>Outer coding - Position</b>	Side of carton
<b>Outer coding - Type</b>	Inkjet

## Physical Properties

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

## Microbiological Properties

<b>Standard Plate Count Limits</b>	< 10 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 Limits</b>	3.5 – 3.65
<b>pH Method</b>	AOAC 981.12
<b>Brix° Limits</b>	11 – 13
<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>	04-048 Pesticides in Food by GC/MS
<b>Lead Limits</b>	0.1 mg/kg
<b>Lead Method</b>	USEPA 6020 ICP-MS Rev 1 January 1998
<b>Tin Limits</b>	250 mg/kg
<b>Tin 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>	This product may contain pits or pit fragments
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**Packaging - Marketing**

<b>Carton Configuration</b>	3 x 3kg
<b>Pallet Configuration</b>	6 layers x 16 cartons = 96 cartons (for internal warehouse use only)

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