EXTERNAL DOCUMENT

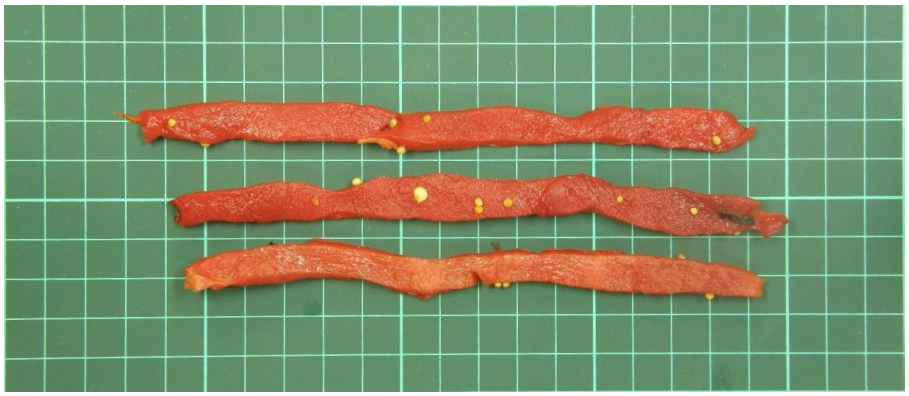
Marinated Red Pepper Strips 2kg (Turkey)



Core Details

Brand	Riviana Food Services
Product	Marinated Red Pepper Strips 2kg (Turkey)
Riviana Product Number	2427012
APN	9300602362652
TUN	19300602362659

Product Information

Organoleptic properties	Marinated red peppers strips have been made from peeled and roasted peppers, which are marinated in mustard seeds and sweet brine. The peppers should have a glossy appearance but may have blacked pieces of skin where the surface has been roasted and some pepper seeds may be present. The brine should be clear, free flowing with some discolouration from the peppers and visible mustard seeds at the base of the jar. The texture should be firm and fleshy but not excessively mushy or tough. The colour should be a deep bright red though variation in shade may occur with hints of orange or yellow colouring. The strips should be uniform in width, with the length varying depending on the size of the pepper. The product has a strong sweet pepper flavour and is free from off or objectionable odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Peppers (60%), Water, Sugar, Salt, Mustard Seeds, Vinegar, Mineral Salt (509)

Nutritional Information

Serving Size	Servings per package: 60 Servings size: 20g (of peppers)	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	37 kJ	187 kJ
Protein	0.1 g	0.6 g
Fat - total	0.00 g	0.00 g
-- Saturated	0.00 g	0.00 g
Carbohydrate	2.0 g	9.8 g
-- sugars	2.0 g	9.8 g
Sodium	100 mg	500 mg

Allergens

Allergen Statement on Label	**Absent**

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	Not certified
Halal	Not certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Product of Turkey

Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Refrigerate at or below 4°C.
Shelf Life (unopened)	2 years
Shelf Life (opened)	Within 6 weeks
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	18338 17.41 SG 01/166 12
Inner coding - Explanation	18= Last two digits of year of production 338=Day of production, Julian code 17.41 = Time of day of production SG = Factory code 01 = Line number Therefore, date of production is 4th December 2018
Inner coding - Position	Shoulder of jar
Inner coding - Type	Inkjet
Outer coding - example	18338 17.41 SG 01/166 12
Outer coding - Explanation	18= Last two digits of year of production 338=Day of production, Julian code 17.41 = Time of day of production SG = Factory code 01 = Line number Therefore, date of production is 4th December 2018
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	2,000g (min)
Net Weight Method	Electric balance
Drained Weight Limits	1,200g (min)
Drained Weight Method	Electric balance

Microbiological Properties

Standard Plate Count Limits	Less than 500 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	Less than 100 cfu/g
Yeast and Moulds Method	AS 5013.29
Lactic Acid Bacteria Limits	Less than 100 cfu/g
Lactic Acid Bacteria Method	CMMEF. APHA 4th Ed. - 2001
Salmonella Limits	Absent in 25g
Salmonella Method	AOAC 996.08
Staphylococcus aureus Limits	Absent in 25g
Staphylococcus aureus Method	AOAC 2003.07
Escherichia coli Limits	Absent in 0.1g
Escherichia coli Method	AS 5013.15

Chemical Properties

pH Limits	3.2 - 4.2
pH Method	AOAC 981.12
Acid (%) Limits	0.4 - 0.6 (as acetic)
Acid (%) Method	AOAC 942.15
Salt (%) Limit	1 - 1.5
Salt Method	AOAC 937.09
Brix° Limits	8 - 12
Brix° Method	AOAC 932.15
Pesticides Limits	Less than Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	04-048 Pesticides in Food by GC/MS
Lead Limits	Less than 0.1mg/kg
Lead 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	N/A

Packaging - Marketing

Carton Configuration	6 x 2.1kg
Pallet Configuration	4 layers x 13 cartons = 52 cartons (for internal warehousing purposes)