EXTERNAL DOCUMENT

Capers 2.1kg



Core Details

Brand	Riviana Food Services
Product	Capers 2.1kg
Riviana Product Number	2427084
APN	9300602362027
TUN	19300602362024

Product Information

Organoleptic properties	Capers are round floral buds of the caper bush, which have been preserved in brine. The caper colour varies from bright green to olive green with small dots of white/pink pigmentation and has clear free flowing brine. The texture of the caper should be flexible, soft and slightly fibrous and must resist to light pressure. It has a highly salty flavour and should be free from off or objectionable odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Capers (62%), Water, Vinegar, Salt

Nutritional Information

Serving Size	Servings per package: 130 Servings size: 10g (of capers)	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	12 kJ	122 kJ
Protein	0.2 g	2.3 g
Fat - total	0.1 g	0.7 g
-- Saturated	0.03 g	0.3 g
Carbohydrate	0.2 g	1.6 g
-- sugars	0.1 g	0.5 g
Sodium	341 mg	3410 mg

Allergens

Allergen Statement on Label	**Absent**

GM & Irradiation

GMO	This food is not required to be labeled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labeled 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	Made in Morocco from Local & Imported Ingredients.

Storage & Shelf Life

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

Coding

Inner coding - example	DS 280 W 08:52 06/10/2020
Inner coding - Explanation	DS=factory code 280= Day of production, Julian code (6th October) W=year of production (G=2017, W=2018) 08:52=Time of production 06/10/2020= Best Before date Date of production is the 6th of October 2018
Inner coding - Position	Centre of cap
Inner coding - Type	Black inkjet
Outer coding - example	DS 280 W 08:52 06/10/2018
Outer coding - Explanation	DS=factory code 280= Day of production, Julian code (6th October) W=year of production (G=2017, W= 2018) 08:52=Time of production 06/10/2020= Best Before date Date of production is the 6th of October 2018
Outer coding - Position	Side of carton (short panel)
Outer coding - Type	Sticker

Physical Properties

Net Weight Limits	2100g (min)
Net Weight Method	Electric Balance
Drained Weight Limits	1302g (min)
Drained Weight Method	Electric Balance
Headspace Limits	10mm (max)
Headspace Method	Ruler

Microbiological Properties

Standard Plate Count Limits	<10,000 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	<500 cfu/g
Yeast and Moulds Method	AS 5013.29
Coliforms Limits	<10 cfu/g
Coliforms Method	AOAC 991.14

Chemical Properties

pH Limits	2.5 – 3.5 (< 4.6 Codex Std)
pH Method	AOAC 981.12
Acid (%) Limits	1.1 – 2.1 (as acetic)
Acid (%) Method	AOAC 942.15
Salt (%) Limits	5 – 9
Salt (%) Method	AOAC 937.09
Pesticides Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	04-048 Pesticides in Food by GC/MS

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	

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)