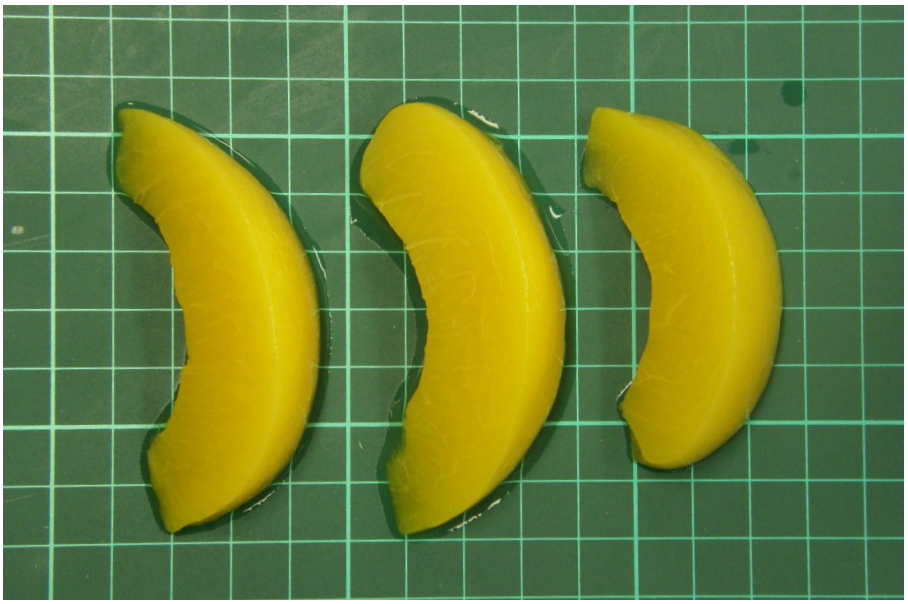
EXTERNAL DOCUMENT

Sliced Peaches In Juice 3kg - China

Core Details

Brand	Riviana Food Services
Product	Sliced Peaches In Juice 3kg - China
Riviana Product Number	2423801
APN	9300602356774
TUN	19300602356771

Product Information

Organoleptic properties	Peeled, pitted & sliced peach in natural juice. The fruit is sliced into wedge-shaped sections, are reasonably uniform and the juice should be clear though can have sedimentation. The peach colour ranges from pale yellow to rich red orange. The fruit should be fleshy & may be variable in tenderness but should be not excessively mushy or firm. The flavour is sweet & can be slightly sour, with no objectionable or off odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Peaches (60%), Reconstituted Pear Juice (39%), Food Acid (330), Antioxidant (300)

Nutritional Information

Serving Size	Servings per package: 36 Servings size: 50g (of peaches)	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	83 kJ	165 kJ
Protein	0.2 g	0.3 g
Fat - total	0.00 g	0.00 g
-- Saturated	0.00 g	0.00 g
Carbohydrate	4.4 g	8.8 g
-- sugars	4.0 g	8.0 g
Sodium	5 mg	10 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 The People’s Republic of China

Storage & Shelf Life

Storage Conditions (unopened)	Store in cool, dry conditions
Storage Conditions (opened)	After opening transfer to a clean, dry airtight container and store refrigerated at less than 4°C.
Shelf Life (unopened)	3 years
Shelf Life (opened)	3 days
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	L42 1 220718 613 YP 3300/01018
Inner coding - Explanation	L42=Factory Code 220718=Production date, read backwards (18/07/22) 613 YP=Product code 3300/01018= Sanitation Code Date of production 18th July 2022
Inner coding - Position	On top of can
Inner coding - Type	Inkjet
Outer coding - example	L42 1 220718 613 YP 3300/01018
Outer coding - Explanation	L42=Factory Code 220718=Production date, read backwards (18/07/22) 613 YP=Product code 3300/01018= Sanitation Code Date of production 18th July 2022
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	3.0 kg (min)
Net Weight Method	Electric Balance
Drained Weight Limits	1.8 kg
Drained Weight Method	Electric Balance
Vacuum Limits	> 4 “Hg
Vacuum Method	Vacuum Gauge
Headspace Limits	>5 mm
Headspace Method	Ruler

Microbiological Properties

Standard Plate Count Limits	< 10 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	< 100 cfu/g
Yeast and Moulds Method	AS 5013.29

Chemical Properties

pH Limits	3.2 – 3.8
pH Method	AOAC 981.12
Acid (%) Limits	0.1 -0.5 (as citric)
Acid (%) Method	AOAC 942.15
Brix° Limits	8 – 10
Brix° Method	AOAC 932.15
Pesticides Limits (FICA Requirement)	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	04-048 Pesticides in Food by GC/MS
Lead Limits	0.1 mg/kg
Lead Method	USEPA 6020 ICP-MS Rev 1 January 1998
Tin Limits	250 mg/kg
Tin Method	USEPA 6020 ICP-MS Rev 1 January 1998

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	

Miscellaneous

Other information for label	This product may contain pits or pit fragments.

Packaging - Marketing

Carton Configuration	3 x 3kg
Pallet Configuration	6 layers × 16 cartons = 96 cartons (for internal warehouse use only)