EXTERNAL DOCUMENT

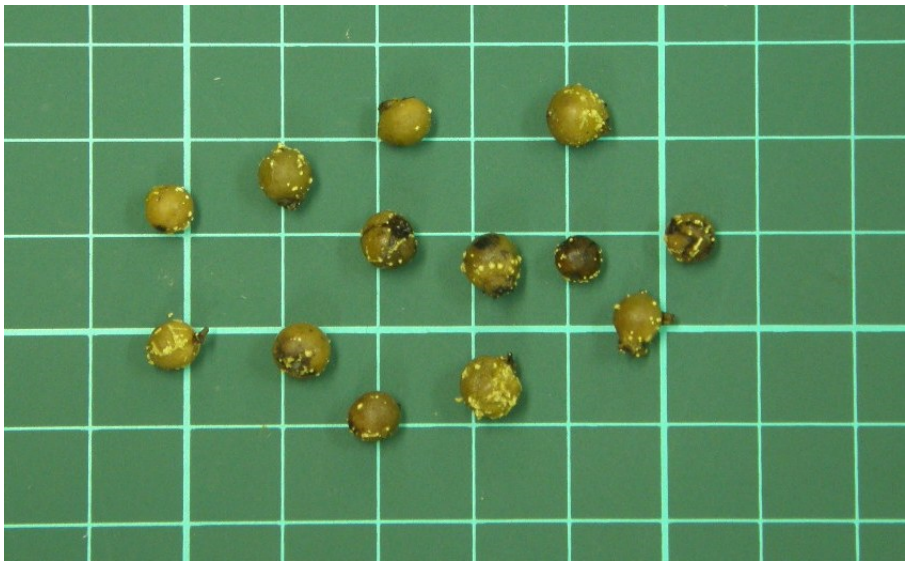
Green Peppercorns 800g - Thailand B



Core Details

Brand	Riviana Food Services
Product	Green Peppercorns 800g - Thailand B
Riviana Product Number	2427220
APN	9300602348168
TUN	19300602348165

Product Information

Organoleptic properties	The whole peppercorns are preserved in brine and the colour can vary from light to dark green with small black/brown specks. The brine should be clear but may contain white salt sediments. The texture of the peppercorns should be reasonable soft and are in round shape. They have a highly aromatic pepper flavour, are slightly salty and should be free from off or objectionable odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Green Peppercorns (56%), Water, Salt, Food Acid (330)

Nutritional Information

Serving Size	Servings per package: 75 Servings size: 6g (of peppercorns)	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	8 kJ	132 kJ
Protein	0.1 g	2.2 g
Fat - total	0.01 g	0.2 g
-- Saturated	0.01 g	0.1 g
Carbohydrate	0.1 g	1.9 g
-- sugars	0.00 g	0.00 g
Sodium	10 mg	160 mg

Allergens

Allergen Statement on Label	**May be present: egg.**

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	Product of Thailand

Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Transfer contents to a clean, dry airtight container and refrigerate at less then 4°C.
Shelf Life (unopened)	3 years
Shelf Life (opened)	Within 7 days.
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	LKU GPC 45 AB135
Inner coding - Explanation	LKU = Factory code GPC = Product code = Green Peppercorns 45 = Drained weight i.e. 450g AB = Year of product, where A=1, B=2 = 2012 135 = Production date in Julian code format, where 135th day = 14 May 2012
Inner coding - Position	Centre of lid
Inner coding - Type	Black inkjet
Outer coding - example	LKU GPC 45 AB135
Outer coding - Explanation	LKU = Factory code GPC = Product code = Green Peppercorns 45 = Drained weight i.e. 450g AB = Year of product, where A=1, B=2 = 2012 135 = Production date in Julian code format, where 135th day = 14 May 2012
Outer coding - Position	Side of carton
Outer coding - Type	Black inkjet

Physical Properties

Net Weight Limits	800g (min)
Net Weight Method	Electric Balance
Drained Weight Limits	450g (min)
Drained Weight Method	Electric Balance
Vacuum Limits	3 inch Hg (min)
Vacuum Method	Vacuum Gauge
Headspace Limits	10mm (max)
Headspace Method	Ruler

Microbiological Properties

Standard Plate Count Limits	<1,000 cfu/g
Standard Plate Count Method	FDA BAM Online, 2001 (Chapter 3)
Yeast and Moulds Limits	<100 cfu/g
Yeast and Moulds Method	APHA Fifth Edition, 2015 (Chapter 21)

Chemical Properties

pH Limits	4.7 – 5.6
pH Method	AOAC 981.12 (pH Meter)
Salt (%) Limits	3.0 – 4.0 Baume
Salt (%) Method	Hand refractometer
Pesticides Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	Steinwandter H.1985,Fresenius Z. Chem No.1155 and AOAC (2016), 2007.01 by LGMS
Tin Limits	250 mg/kg
Tin Method	AOAC (2016), 986.15

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	N/A

Miscellaneous

Other information for label	Contents may appear “milky” and white sediment may form at the bottom. This is a natural occurrence and does not affect product performance.

Packaging - Marketing

Carton Configuration	12 x 800g
Pallet Configuration	8 layers x 72 cartons = 576 cartons (for internal warehousing purposes)

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