EXTERNAL DOCUMENT

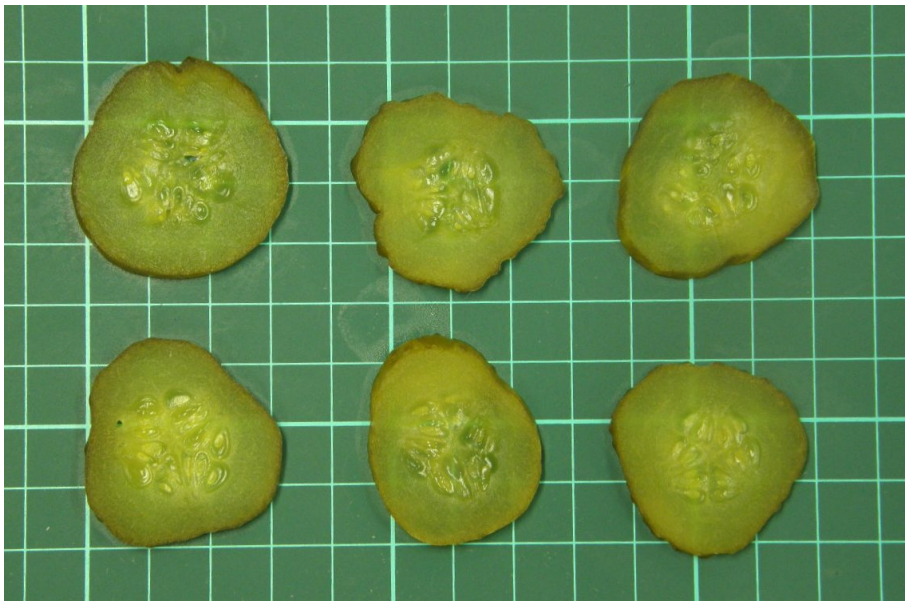
Sliced Dill Cucumbers 2.9kg



Core Details

Brand	Riviana Food Services
Product	Sliced Dill Cucumbers 2.9kg
Riviana Product Number	2427075
APN	9300602356781
TUN	19300602356788

Product Information

Organoleptic properties	Sliced dill cucumbers have a firm crisp texture and should be practically free from shriveled, soft & very large seeds. The slices should be even and uniform and have been cut at right angles to the longitudinal axis. Colour of cucumbers will range from olive green to yellowish green and the brine should be a clear yellow colour. The slices will have a subtle dill note and slightly sweet & salty flavour. Free from off or objectionable odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Sliced Dill Cucumbers (57%), Water, Vinegar, Salt, Mineral Salt (509), Flavours, Colour (101)

Nutritional Information

Serving Size	Servings per package: 81 Servings size: 20g	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	4 kJ	21 kJ
Protein	0.00 g	0.00 g
Fat - total	0.00 g	0.00 g
-- Saturated	0.00 g	0.00 g
Carbohydrate	0.1 g	0.7 g
-- sugars	0.00 g	0.00 g
Sodium	178 mg	890 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 India

Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Transfer to a clean, dry airtight container and store refrigerated at less than 4°C.
Shelf Life (unopened)	2.5 years
Shelf Life (opened)	Within 3 weeks (labels states one week)
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique identifier - production date.

Coding

Inner coding - example	AI 112K 11:02
Inner coding - Explanation	AI=Last two digits of year of production, A=1, B=2 etc (AI=2019) 112=Day of production, Julian code, 22nd April) K=Factory code; 11:02 = Time; Therefore, date of production is the 22nd April 2019
Inner coding - Position	On top of can
Inner coding - Type	Inkjet
Outer coding - example	AI 112K
Outer coding - Explanation	AI=Last two digits of year of production, A=1, B=2 etc (AI=2019) 112=Day of production, Julian code, 22nd April) K=Factory code Therefore, date of production is the 22nd April 2019
Outer coding - Position	Side of carton
Outer coding - Type	Contact Coding

Physical Properties

Net Weight Limits	2.9kg (min)
Net Weight Method	Electric Balance
Drained Weight Limits	1660g (min)
Drained Weight Method	Electric Balance

Microbiological Properties

Standard Plate Count Limits	< 500 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	< 100 cfu/g
Yeast and Moulds Method	AS 5013.29
Lactic Acid Bacteria Limits	< 10 cfu/g
Lactic Acid Bacteria Method	CMMEF. APHA 4th Edition - 2001
Coliforms Limits	Absent in 1g
Coliforms Method	AS 5013.3
Salmonella Limits	Absent in 25g
Salmonella Method	AOAC 996.08
Staphylococcus aureus Limits	<10 cfu/g
Staphylococcus aureus Method	AOAC 2003.07

Chemical Properties

pH Limits	4.0
pH Method	AOAC 981.12
Acid (%) Limits	0.6 – 0.8 (as acetic)
Acid (%) Method	AOAC 942.15
Salt (%) Limits	2.5 – 3.5
Salt (%) Method	AOAC 937.09
Pesticides Limits (FICA Requirement)	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	EN 15662:2008
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	N/A

Miscellaneous

Other information for label	N/A

Packaging - Marketing

Carton Configuration	3 x 2.9kg
Pallet Configuration	6 layers x 16 cartons = 96 cartons (for internal warehousing purposes only)