EXTERNAL DOCUMENT

Polskie Ogorki Cucumbers 3kg

Core Details

Brand	Riviana Food Services
Product	Polskie Ogorki Cucumbers 3kg
Riviana Product Number	2423539
APN	9300602362355
TUN	19300602362352

Product Information

Organoleptic properties	The cucumbers should be firm and crisp in texture and practically free from shrivelled, soft and flabby units. The cucumbers should have a yellow-green colour, with visible pieces of dill weed, onion, peppers and mustard seeds evident in the brine. Cucumbers are packed in Polish style brine and should have a moderately salty and slightly acidic flavour, with no off or objectionable odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Cucumbers (55%), Water, Vinegar, Sugar, Salt, Food Acid (260), Dill Weed, Onion, Peppers, Mustard Seeds, Flavours

Nutritional Information

Serving Size	Servings per package: 55 Servings size: 30g (of cucumbers)	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	25 kJ	84 kJ
Protein	0.2 g	0.6 g
Fat - total	0.03 g	0.1 g
-- Saturated	0.00 g	0.00 g
Carbohydrate	1.0 g	3.3 g
-- sugars	0.9 g	2.9 g
Sodium	219 mg	730 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 a week
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique identifier - Julian Date code

Coding

Inner coding - example	BE 207K 13:30
Inner coding - Explanation	BE =25 last two digits of the production year (Letters ‘A’ to ‘I’ represent digits 1 to 9 and ‘J’ represents ‘zero’). 207 = 207th day of the year 2018, K – Factory code 13:30 production time. Therefore produced 26th July 2025
Inner coding - Position	On top of can
Inner coding - Type	Inkjet
Outer coding - example	BE 207 K
Outer coding - Explanation	BE =25 last two digits of the production year (Letters ‘A’ to ‘I’ represent digits 1 to 9 and ‘J’ represents ‘zero’). 207 = 207th day of the year 2018, K – Factory code 13:30 production time. Therefore produced 26th July 2025
Outer coding - Position	Side of carton
Outer coding - Type	Contact coding

Physical Properties

Net Weight Limits	3kg (min)
Net Weight Method	Electric Balance
Drained Weight Limits	1650g (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
Salmonella Limits	Absent in 25g
Salmonella Method	AOAC 996.08
Staphylococcus aureus Limits	Absent in 25g
Staphylococcus aureus Method	AOAC 2003.07

Chemical Properties

pH Limits	4.0
pH Method	AOAC 981.12
Acid (%) Limits	0.75 – 1.25 (as acetic)
Acid (%) Method	AOAC 942.15
Salt (%) Limits	1.75 – 2.25
Salt (%) Method	AOAC 937.09
Brix° Limits	5 – 9
Brix° Method	AOAC 932.15
Pesticides Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	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	NA

Packaging - Marketing

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