

EXTERNAL DOCUMENT

Champignons Pieces & Stems 2.84kg-China A



Core Details

| Brand | Riviana Food Services |
|------------------------|---|
| Product | Champignons Pieces & Stems 2.84kg-China A |
| Riviana Product Number | 2423596 |
| APN | 9300602462208 |
| TUN | 19300602462205 |

Product Information

Organoleptic properties

Champignons should have a reasonably tender texture, offering some resistance to chewing. The colour of the mushrooms will range from pale brown to a yellowish brown for the flesh, with the gills dark brown and the brine clear. The mushrooms have been sliced parallel to the axis and the sizes and shapes of the pieces & stems will be irregular. They have slightly salty mushroom flavour and are free from off or objectionable odours.

Appearance

Grid 1cm X 1cm.



Ingredients

| Ingredient List on Label | Champignons (65%), Water, Salt, Food Acid (330), Antioxidant (300). |
|--------------------------|---|
| | |

Nutritional Information

| Serving Size | Servings per package: 33.6 Servings size: 55g (of champignons) | | |
|---------------|---|---------------------------|--|
| | Average Quantity Per Serving | Average Quantity Per 100g | |
| Energy | 71 kJ | 129 kJ | |
| Protein | 1.6 g | 2.9 g | |
| Fat - total | 0.2 g | 0.4 g | |
| Saturated | 0.1 g | 0.2 g | |
| Carbohydrate | 1.1 g | 2.0 g | |
| sugars | 0.00 g | 0.00 g | |
| Dietary Fibre | 2.1 g | 3.8 g | |
| Sodium | 138 mg | 250 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) | |
|--|--|
| | Cool, dry conditions |
| Storage Conditions (opened) | |
| | Transfer to a clean, dry airtight container and store refrigerated at less than 4°C. |
| Shelf Life (unopened) | |
| | 3 years |
| Shelf Life (opened) | |
| | Within 3 days |
| Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier) | |
| | Unique Identifier |

Coding

| Inner coding - example | |
|----------------------------|--|
| | 170713 8052 3502/01039 |
| Inner coding - Explanation | |
| | 170713 - Date of production read backwards 13.07.2017 8052 - Pieces and Stems code 3502/01039 - Factory requirements |
| Inner coding - Position | |
| | On top of can |
| Inner coding - Type | |
| | Inkjet |
| Outer coding - example | |
| | 170713 8052 3502/01039 |
| Outer coding - Explanation | |
| | 170713 - Date of production read backwards 13.07.2017 8052 - Pieces and Stems code 3502/01039 - Factory requirements |
| Outer coding - Position | |
| | Side of carton |
| Outer coding - Type | |
| | Inkjet |

Physical Properties

| Net Weight Limits | |
|-----------------------|------------------|
| | 2.84 kg (min) |
| Net Weight Method | |
| | Electric Balance |
| Drained Weight Limits | |
| | 1846 g (min) |
| Drained Weight Method | |
| | Electric Balance |
| Vacuum Limits | |
| | > 4 "Hg |
| Vacuum Method | |
| | Vacuum Gauge |
| Headspace Limits | |
| | 5 mm (max) |
| 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 | |
|-------------------|--|
| | 5.2-6.4 |
| pH Method | |
| primetriod | |
| | AOAC 981.12 |
| Acid (%) Limits | |
| | 0.44-0.56 (as citric) |
| Acid (%) Method | |
| | AOAC 942.15 |
| Salt (%) Limits | |
| | 0.6 -1.3 |
| Salt (%) Method | |
| | AOAC 937.09 |
| 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 | |
| | |
| Tin Mathed | 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 | |
|-----------------------------|-----|
| | N/A |

Packaging - Marketing

| Carton Configuration | |
|----------------------|--|
| | 3 x 2.84kg |
| Pallet Configuration | |
| | 6 layers x 16 cartons = 96 cartons (for warehousing purposes only) |

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