EXTERNAL DOCUMENT

Whole Sweet Spiced Gherkins 2.2kg



Core Details

Brand	Riviana Food Services
Product	Whole Sweet Spiced Gherkins 2.2kg
Riviana Product Number	2427069
APN	9300602361068
TUN	19300602361065

Product Information

Organoleptic properties	Gherkins should have a crisp, firm texture and should not be soft or shrivelled. The gherkins are yellowish green in colour, with yellow coloured brine. The liquid should be free flowing and with no sedimentation. The gherkins have a sweet and tangy flavour and should be free from any objectionable odours and flavours
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Gherkins (50%), Water, Sugar, Salt, Food Acid (260), Mineral Salt (509), Flavours, Preservative (224), Colour (101)

Nutritional Information

Serving Size	Servings per package: 55 Servings size: 20g (of gherkins)	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	91 kJ	453 kJ
Protein	0.3 g	1.4 g
Fat - total	0.04 g	0.2 g
-- Saturated	0.02 g	0.1 g
Carbohydrate	4.8 g	24.0 g
-- sugars	4.4 g	21.9 g
Sodium	126 mg	630 mg

Allergens

Allergen Statement on Label	**Contains: Sulphites**

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 place
Storage Conditions (opened)	Refrigerate at or below 4°C.
Shelf Life (unopened)	2 years
Shelf Life (opened)	Within 3 weeks
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	AG 313K 08:10
Inner coding - Explanation	AG = Last 2 digits of year of production (A=1,B=2,C=3...J=0. AG=17, 2017). 313 = Date of production (Julian code) K=factory code. 08:10 = Time of production Therefore, produced 9th November 2017
Inner coding - Position	Top of the lid
Inner coding - Type	Inkjet
Outer coding - example	AG 313K
Outer coding - Explanation	AG = Last 2 digits of year of production (A=1,B=2,C=3...J=0. AG=17, 2017). 313 = Date of production (Julian code) Therefore, produced 9th November 2017
Outer coding - Position	Side of carton
Outer coding - Type	Contact coding

Physical Properties

Net Weight Limits	2,200g (min)
Net Weight Method	Electric balance
Drained Weight Limits	1,100g (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	< 100 cfu/g
Lactic Acid Bacteria Method	CMMEF. APHA 4th Ed. - 2001
Salmonella Limits	Absent in 25g
Salmonella Method	AOAC 996.08
Staphylococcus aureus Limits	Absent in 25g
Staphylococcus aureus Method	AOAC 2003.07
Escherichia coli Limits	Absent in 1g
Escherichia coli Method	AS 5013.15

Chemical Properties

pH Limits	3.7
pH Method	AOAC 981.12
Acid in brine (%) Limits	1.4 – 2.0 (as acetic)
Acid in brine (%) Method	AOAC 942.15
Salt in brine (%) Limits	2.0 - 2.6
Salt in brine (%) Method	AOAC 937.09
Soluble Solids in brine (Brix°) Limits	23 - 27
Soluble Solids in brine (Brix°) Method	AOAC 932.15
Pesticides Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	EN 15662:2008
Lead Limits	<0.1mg/kg
Lead 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	6 x 2.2kg
Pallet Configuration	4 layers x 13 cartons = 52 cartons (for internal warehousing purposes)