



EXTERNAL DOCUMENT

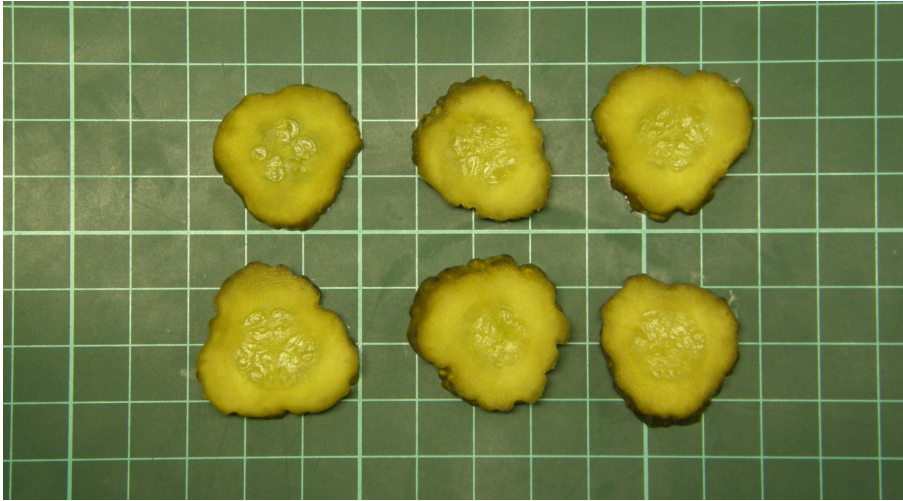
Sliced Sweet Spiced Gherkins 2.2kg



Core Details

Brand	Riviana Food Services
Product	Sliced Sweet Spiced Gherkins 2.2kg
Riviana Product Number	2427073
APN	9300602358846
TUN	19300602358843

Product Information

Organoleptic properties	<p>The gherkins have a firm crisp texture and should be practically free from shriveled, soft & very large seeds. The slices are straight cut and should be even, uniform and cut at right angles to the longitudinal axis. Colour of gherkins will be yellowish green and the brine should be a clear yellow colour. The slices should have moderately sweet spiced flavour, with no off or objectionable odours.</p>
Appearance	<p>Grid 1cm X 1cm.</p> 

Ingredients

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

Serving Size	Servings per package: 55 Servings size: 20g (of gherkins)	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	79 kJ	394 kJ
Protein	0.2 g	1.2 g
Fat - total	0.04 g	0.2 g
-- Saturated	0.02 g	0.1 g
Carbohydrate	4.1 g	20.6 g
-- sugars	3.8 g	18.8 g
Sodium	98 mg	489 mg

Allergens

Allergen Statement on Label	Contains: Sulphites
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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
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Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Refrigerate at 4°C or below after opening
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	AH 277K 08:10
Inner coding - Explanation	AH = Last 2 digits of year of production; 277 = Date of production (Julian code); K = supplier; 08:10= Time of production. Therefore, produced 4th October 2018
Inner coding - Position	Top of the lid
Inner coding - Type	Yellow inkjet
Outer coding - example	AH 277K
Outer coding - Explanation	AH = Last 2 digits of year of production; 277 = Date of production (Julian code); K = supplier; Therefore, produced 4th October 2018
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

Total Plate Count Limits	< 500 cfu/g
Total 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
Escherichia coli Limits	Absent in 1g
Escherichia coli Method	AS 5013.15

Chemical Properties

pH of Brine Limits	<3.7
pH of Brine Method	AOAC 981.12
Acidity of Brine (%) Limits	1.4 – 2.0
Acidity of Brine (%) Method	AOAC 942.15
Salinity of Brine (%) Limits	2.0-2.6
Salinity of Brine (%) Method	AOAC 937.09
Brix° Limits	23 - 27°
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
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Packaging - Marketing

Carton Configuration	6 x 2.2kg
Pallet Configuration	4 layers x 13 cartons = 52 cartons (for internal warehousing purposes)

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