



**EXTERNAL DOCUMENT**

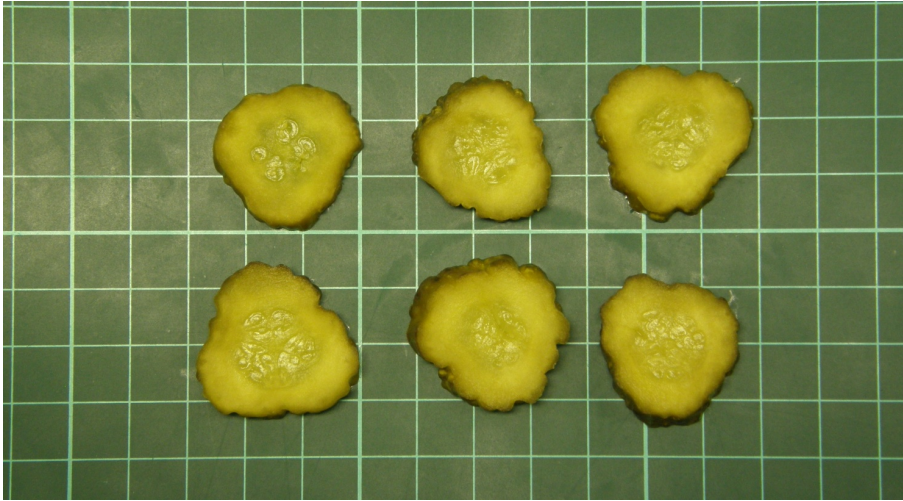
Sliced Sweet Spiced Gherkins 2.2kg



**Core Details**

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

## Product Information

<b>Organoleptic properties</b>	<p>The gherkins have a firm crisp texture and should be practically free from shriveled, soft &amp; 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>
<b>Appearance</b>	<p>Grid 1cm X 1cm.</p> 

## Ingredients

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

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

## Allergens

<b>Allergens Statement on Label</b>	<p>Contains: Sulphites</p>
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**GM & Irradiation**

<b>GMO</b>	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
<b>Irradiation</b>	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

**Dietary Compliance**

<b>Kosher</b>	Not certified
<b>Halal</b>	Not certified
<b>Organic</b>	Not certified
<b>Vegetarian</b>	Suitable
<b>Vegan</b>	Suitable

**Country of Origin**

<b>Statement on Label</b>	Product of India
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**Storage & Shelf Life**

<b>Storage Conditions (unopened)</b>	Cool, dry conditions
<b>Storage Conditions (opened)</b>	Refrigerate at 4°C or below after opening
<b>Shelf Life (unopened)</b>	2 years
<b>Shelf Life (opened)</b>	Within 3 weeks
<b>Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)</b>	Unique Identifier

## Coding

<b>Inner coding - example</b>	AH 278 08:10
<b>Inner coding - Explanation</b>	AH = Last 2 digits of year of production 278 = Date of production (Julian code) 08:10= Time of production Therefore, produced 4th October 2018
<b>Inner coding - Position</b>	Top of jar
<b>Inner coding - Type</b>	Yellow inkjet
<b>Outer coding - example</b>	AH 278
<b>Outer coding - Explanation</b>	AH = Last 2 digits of year of production 278 = Date of production (Julian code) Therefore, produced 4th October 2018
<b>Outer coding - Position</b>	Side of carton
<b>Outer coding - Type</b>	Inkjet

## Physical Properties

<b>Net Weight Limits</b>	2,200g (min)
<b>Net Weight Method</b>	Electric balance
<b>Drained Weight Limits</b>	1,100g (min)
<b>Drained Weight Method</b>	Electric balance

## Microbiological Properties

<b>Total Plate Count Limits</b>	< 500 cfu/g
<b>Total Plate Count Method</b>	AS 5013.1
<b>Yeast and Moulds Limits</b>	< 100 cfu/g
<b>Yeast and Moulds Method</b>	AS 5013.29
<b>Salmonella Limits</b>	Absent in 25g
<b>Salmonella Method</b>	AOAC 996.08
<b>Staphylococcus aureus Limits</b>	Absent in 25g
<b>Staphylococcus aureus Method</b>	AOAC 2003.07
<b>Escherichia coli Limits</b>	Absent in 0.1g
<b>Escherichia coli Method</b>	AS 5013.15

## Chemical Properties

<b>pH of Brine Limits</b>	<3.7
<b>pH of Brine Method</b>	AOAC 981.12
<b>Acidity of Brine (%) Limits</b>	1.4 – 2.0
<b>Acidity of Brine (%) Method</b>	AOAC 942.15
<b>Salinity of Brine (%) Limits</b>	2.0-2.6
<b>Salinity of Brine (%) Method</b>	AOAC 937.09
<b>Brix° Limits</b>	23 - 27°
<b>Brix° Method</b>	AOAC 932.15
<b>Pesticides Limits (FICA Requirement)</b>	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
<b>Pesticides Method (FICA Requirement)</b>	04-048 Pesticides in Food by GC/MS
<b>Lead Limits</b>	<0.1mg/kg
<b>Lead Method</b>	USEPA 6020 ICP-MS Rev 1 January 1998

## Preparation & Cooking Instructions

<b>Preparation Required</b>	Ready to eat
<b>Cooking Instructions</b>	N/A

## Miscellaneous

<b>Other information for label</b>	N/A
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## Packaging - Marketing

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

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