



EXTERNAL DOCUMENT

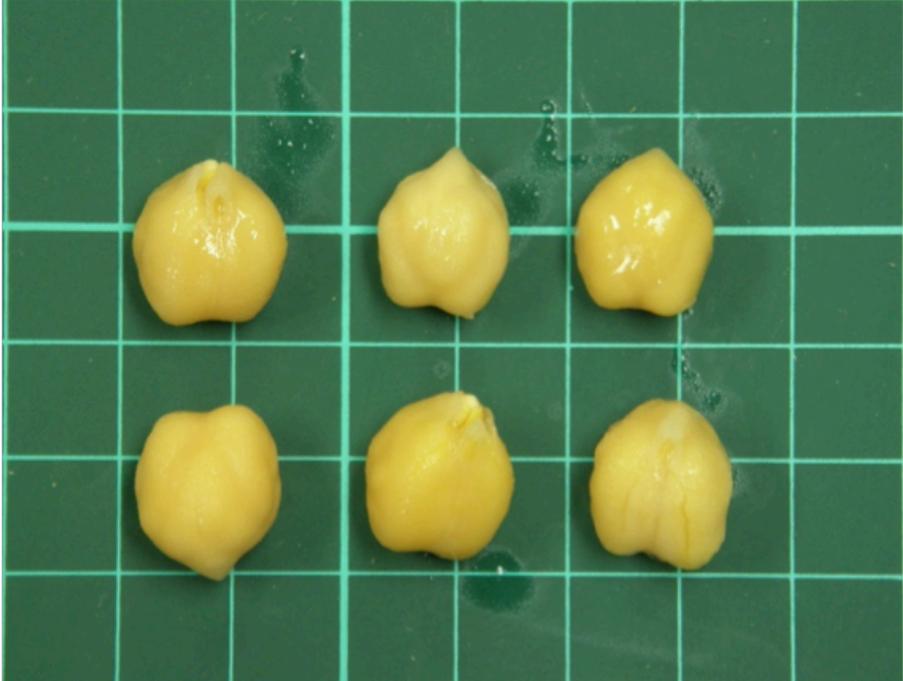
Chickpeas 2.5kg



Core Details

Brand	Riviana Food Services
Product	Chickpeas 2.5kg
Riviana Product Number	2479074
APN	9300602348489
TUN	19300602348486

Product Information

Organoleptic properties	<p>The chickpeas should have a reasonably tender texture, offering some resistance to chewing. The chickpea has a pale yellow to golden tan colour. Colour of brine will be slightly cloudy, though transparent and free flowing. The chickpeas should have a mild nutty flavor and a subtle salty undertone. Free from off or objectionable odours.</p>
Appearance	<p>Grid 1cm X 1cm.</p>  <p>The image shows six yellow chickpeas arranged in a 2x3 grid on a green grid background. The chickpeas are pale yellow to golden tan in color and have a slightly irregular, rounded shape. The grid lines are 1cm x 1cm.</p>

Ingredients

Ingredient List on Label	Chickpeas (60%), Water, Salt, Antioxidant (300)
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Nutritional Information

Serving Size	Servings per package: 15 Servings size: 100g (of chickpeas)	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	532 kJ	532 kJ
Protein	6.6 g	6.6 g
Fat - total	1.8 g	1.8 g
-- Saturated	0.3 g	0.3 g
Carbohydrate	18.5 g	18.5 g
-- sugars	0.4 g	0.4 g
Sodium	270 mg	270 mg

Allergens

Allergen Statement on Label	Absent
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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	Certified
Halal	Certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Packed in Italy from imported and local ingredients
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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	ANB1 P256
Inner coding - Explanation	ANB1 = Factory P=Year of production, P=2016, B=2017 A=2018, J=2019 256=Day of production, Julian code (13th Sep) Therefore, date of production is the 13th September 2016
Inner coding - Position	On top of can
Inner coding - Type	Inkjet
Outer coding - example	ANB1 P256
Outer coding - Explanation	ANB1 = Factory P=Year of production, P=2016, B=2017, A=2018, J=2019, 256=Day of production, Julian code (13th Sep) Therefore, date of production is the 13th September 2016
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	2.5 kg (min)
Net Weight Method	Electric Balance
Drained Weight Limits	1.5 kg (min)
Drained Weight Method	Electric Balance
Vacuum Limits	>4 "Hg
Vacuum Method	Vacuum Gauge
Headspace Limits	N/A
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	5.5 – 6.0
pH Method	AOAC 981.12
Salt (%) Limits	1.0 max
Salt (%) Method	AOAC 937.09
Pesticides Limits (FICA Requirement)	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	04-048 Pesticides in Food by GC/MS
Lead Limits	0.1 mg/kg
Lead Method	Silliker - ICP
Tin Limits	250 mg/kg
Tin Method	Silliker - ICP

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	

Miscellaneous

Other information for label	N/A
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Packaging - Marketing

Carton Configuration	3 x 2.5kg
Pallet Configuration	6 layers x 16 cartons = 96 cartons (for internal warehousing purposes)

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