


104 avenue du Président Kennedy 75016 Paris France Tel: 01.53.77.53.53 Fax: 01.53.77.53.54		<b>CONFIDENTIAL</b> <b>RDS 08</b> Creation Date: 05/05/2016 Revision Date: 30/08/2017 Version: 3
Created by : Nicolas BOËDEC Validated by : Baptiste MILLET		Data Sheet completion date: 27/06/2016 Data Sheet Revision date: 27/03/2020 Version: 3

## FINISHED PRODUCT TECHNICAL DATA SHEET

### I. GENERAL INFORMATION

<b>Brand</b>	<b>John West</b>
<b>Product designation</b>	Lunch on the go, Tuna P&L, Salad, Italian 220g
<b>Name of the food (product legal name)</b>	Tuna with mini Penne Pasta, Tomatoes, Courgettes, Red Peppers, in a dressing with a hint of basil and extra virgin oil (1,3%).
<b>Finished and/or semi-finished EPNs (+ Market)</b>	300000694 - 73002984 (200000148 - 53001343) (UK)

<b>Primary packaging format</b>	2P: Cup hexagonal container aluminium, plain + Lid hexagonal aluminium, plain
<b>Net weight</b>	220g
<b>Drained weight</b>	N/A
<b>Product type</b>	Salad
<b>Media type</b>	Elaborated sauce/marinade
<b>Authorized fish species</b>	Skipjack Tuna (Katsuwonus pelamis)
<b>Fish species present in recipe (mix fish)</b>	N/A

<b>Authorized fishing FAO</b>	No restriction (all areas).
<b>Authorized fishing method</b>	Pole & line
<b>Fish certification</b>	None required
<b>Shelf life</b>	36 Months at ambient temperature
<b>Nutrition claim</b>	Less than 250 Calories 1 of your 5 a day Naturally High in Protein
<b>Health claim</b>	N/A
<b>General claim</b>	No artificial colours, flavours or preservatives
<b>Other claim</b>	Dolphin safe, Pole & line

### II. ORGANOLEPTIC CHARACTERISTICS

#### ORGANOLEPTIC CHARACTERISTICS

##### Appearance

On opening, the tray shall appear well filled with tuna, pasta and vegetables. There should not be any significant voids. The dressing should not be obvious, tending to form a small pool in the base. Vegetables pieces shall be visible among the tuna pieces and cooked pasta. The vegetables components shall be present in balanced proportions according to the agreed formulation, of the specified size and evenly mixed.

On turn out, the contents shall be easily removed from the tray. There should not be any scorching of the tray or contents. There shall be no excess of dressing although a small amount of oil at the bottom of the tray is permitted.

The Tuna should be present primarily as chunks originating from transactional cutting of whole loins, sitting on top of the vegetables mix. The tuna pieces should not be broken down excessively into flakes.

It shall be practically free from cleaning defects.

##### Odour

Off odours shall not be present.

##### Texture

The Tuna shall be firm and succulent. The fibrosity of the musculature should be evident. Pastas are well cooked.

The Red Pepper, the courgettes and the tomatoes shall be soft but not excessively mushy or broken up. Pasta Penne shall be firm, but not too hard or excessively soft. The Onions dice shall be soft and translucent.

##### Flavour

The Tuna shall not be excessively salty. The dressing shall be mildly fruity, fresh and lightly peppery. Light basil notes shall come through in aftertaste. There shall be no burnt or bitter notes and shall have a clean, balanced skipjack tuna characteristic flavor.

Off-flavours shall not be present.

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## VISUAL ASPECT

In can	On plate
	

## OTHER CHARACTERISTICS

Salt Content (g/100g)	Max free liquid (% of drain weight)	Maximum % of water in oil in finished product	Maximum flakes % in finished product
Target : 0.8 Maximum : 1.1 Minimum : 0.5	N/A	N/A	N/A

## III. COMPOSITION & NUTRITIONAL INFORMATION

### Ingredients list:

Pasta (28%) (Water, **Wheat** Flour, **Egg** White Powder), Skipjack **Tuna** (20%), Tomatoes (19%), Courgettes (12%), Onions, Red Peppers (5%), Extra Virgin Olive Oil (1,3%), Rapeseed Oil, Spirit Vinegar, Salt, Basil, Sugar, Modified Maize Starch, Thickener: Guar Gum, Black Pepper, Natural Flavourings.

Typical values per 100g of product <input checked="" type="checkbox"/> / drained product <input type="checkbox"/>	
Energy	391 kJ / 93 kcal
Fat	2.6 g
of which saturates	0.4 g
Carbohydrate	9.8 g
of which sugars	1.8 g
Fibre	0.5 g
Protein	7.3 g
Salt	0.8g

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#### IV. ALLERGENS

Allergen information List of allergen / Directive 2003/89/EC as amended	Contains	May Contain "Warning"
Celery and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Cereals contains gluten and derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Crustaceans and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Egg and derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fish and derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lupin and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Milk and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Mollusc and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Soya and derivatives	<input type="checkbox"/>	<input type="checkbox"/>
Sulphite [ $>10$ mg/kg SO <sub>2</sub> ]	<input type="checkbox"/>	<input type="checkbox"/>

#### V. PACKAGING & LABELLING

##### PRIMARY PACKAGING

##### Description :

2P : Cup hexagonal container aluminium, plain + Lid hexagonal aluminium, plain

##### Container

Material: Aluminium

Internal diameter (mm): 114.2 mm

Height (mm): 36.7mm

Nominal content (ml): 344ml

Internal lacquer BPA NIA (Bisphenol A Non Intentionally Added): Yes ☐ No ☒

##### Lid

Material: Aluminium


Diameter (mm): 122.5\*122.5 mm

Internal lacquer BPA NIA (Bisphenol A Non Intentionally Added): Yes ☐ No ☒

All primary packaging materials are approved for food contact and are compliant with:

- Commission Directive 2002/72/EC and subsequent amendments
- Commission Directive 94/62/EC and subsequent amendments
- Commission regulation (EU) 10/2011

Materials do not contain any halogens and heavy metals

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## VI. OTHER INFORMATION

<b>GMO</b>	This product and its ingredients have not been genetically modified. This product and its ingredients have not been produced from or using any genetically modified organisms and material
<b>Ionisation</b>	The product or any of its components have not been treated with ionizing radiation

## VII. DECLARATION OF COMPLIANCE

The product complies in every respect with EU regulation, FAO/ Codex Alimentarius Standards and codes of Practice which are applicable.

In specifics, this product complies with following regulation, codex standard and subsequent amendments:

- Regulation (EC) 1536/92 laying down common marketing standards for preserved tuna and bonito
- Codex Standards For Canned Tuna and Bonito (Codex stan 70-1981, Rev. 1-1995)
- Regulation (EC) 852/2004 on on the hygiene of foodstuffs
- Regulation (EC) 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- Regulation (EC) 1881/2006 setting maximum levels for certain contaminants in foodstuffs
- Regulation (EC) 2073/2005 on microbiological criteria for foodstuffs