



Customer	CUSTOMER SPEC.
Address	
Tel.	

BRAND AND PRODUCT NAME	CANNED SKIPJACK CHUNKS IN SOYABEAN OIL	1000 g NET
	(Brand Name)	(Name/Description)
		(Net Weight in grams)
ORIGIN OF EACH INGREDIENT	<p>Ingredient: TUNA (<i>Katsuwonus pelamis</i>)</p> <p>Origin: THAILAND (WESTERN PACIFIC)</p> <p>Ingredient: VEGETABLE OIL</p> <p>Origin: THAILAND</p> <p>Ingredient: SALT (NaCl)</p> <p>Origin: THAILAND</p> <p>Ingredient: WATER (H₂O)</p> <p>Origin: THAILAND</p>	

PACKAGING			
RETAIL PACK:			
PACK SIZE / VOLUME	603 X 210	PACKAGING TYPE PACKAGING COLOUR	CAN GRAY
		DIMENSIONS (in millimetres MM)	153.37 – 153.38 MM (Width) x 66.53 – 66.95MM (Height) N / A MM (Length)
		TARE WEIGHT OF EMPTY PACKAGING AND LID	169.55 g



For Canned Products only:

Inner:	Can body plate lacquered	RING PULL? (Y/N)	No
	Lids Tin Plate lacquered	Headspace:	-Inch: 6/16" – 12-/16"
		Vacuum	≥ 5 – 10 cm/Hg

OUTER CARTON:

WEIGHT / COUNT	12 kgs. / CARTON	DIMENSIONS (in millimetres MM)	138 MM (Length) x 314 MM (Width) x 472 MM (Height)
		TARE WEIGHT OF EMPTY CARTON	N /A
		INNER PACKS PER OUTER	12 CANS

PALLET CONFIGURATION:

OUTER PACKS PER LAYER	N/A	LAYERS PER PALLET	N/A
		TOTAL OUTER PACKS PER PALLET	N/A
		INNER PACKS PER OUTER	N/A



In – process Specifications			
Process step	Process control	Frequency	Range / Specification
Rm. Receiving	Fish quality	Every lot	Odor : fish characteristic odor Physical damage : slightly Skin : bright – dull color Eyes : clear , bright to cloudy – white or reddish
Packing	Metal detection	Every plastic tray	<ul style="list-style-type: none"> - Ferrous size not larger than 2.5 mm. in diameter - Stainless steel size not larger than 3.4 mm. in diameter - Non Ferrous size not larger than 3.0 mm. in diameter
	Cleaning defect	Every 1 hr. / 1 tray	Not more than 6 defect / tray
	Net weight	Every 1 hr. / 20 cans	1000 - 1005 g.
Seaming	Visual seam	Every 15 mins / 20 cans / seaming head	No critical and Major defects
	Double seam	Every 2 hr. / 20cans / seaming head	Comply to can & lid supplier Specification
Retorting	Equipment retort checking	1 time /day / retort	Complete retort
	IT	1 can / retort	≥ 30
	RT. From MIG / Record Chart	Every 20 minutes (Start, during , end process)	118 °C
	Inside Temperature after cooling	Every retort	Less than 35 °C
	Cook check	Every basket	Color changed
	Chlorine residual of cooling water	Every retort cycle	Before 2.0 – 3.0 ppm. , after ≥ 1.0 – 1.8 ppm.

PRODUCT FORMULATION INGREDIENTS	INSERT QUANTITY %
Tuna	71 %
Soyabean oil	18%
Salt	1 %
Water	10 %
Total	100%



<p>ALLEGEN PRODUCT</p>	<p>Substance CONTAIN in the product or produced on a processing line that also manufactures:</p> <ul style="list-style-type: none"> -Peanuts and Peanut Products: Y/N? No -Soybeans and Soy Products: Y/N? Yes -Other Nuts and Nut Products: Y/N? No -Sesame Seeds and Products: Y/N? No -Cereals containing gluten (wheat, rye, barley, oats, spelt): Y/N?: No -Crustaceans (such as shellfish, shrimp, prawns, yabby, crab, lobster and) and Products: Y/N? No -Egg and Egg products: Y/N? No -Unpasteurised Egg: Y/N?: No -Fish and Fish Products: Y/N? Yes -Milk and Milk Products: Y/N?: No -Unpasteurised Milk: Y/N?: No -Sulphur Dioxide & Sulphites(>10mg/kg)Y/N?: No -Royal Jelly: Y/N?: No -Bee Pollen or Propolis: Y/N?: No -Phenylalanine: Y/N?: No -Quinine: Y/N?: No -Caffeine or Guarana Y/N?: No -Polyols: Y/N?: No -Polydextrose: Y/N?: No -Aspartame:Y/N?: No <p>ALLERGEN STATEMENT TO APPEAR ON LABEL: N/A</p>
<p>GENETICALLY MODIFIED PRODUCTS (GMO)</p>	<p style="text-align: center;">GMO Free</p>



ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA	
	<p>ANALYTICAL & CHEMICAL</p> <p>Net Weight (as declared on label): 1000 g</p> <p>Drained Weight (Minimum): 650 g</p> <p>pH (Minimum – Maximum): 5.7 - 6.2</p> <p>Brix (Minimum – Maximum): N/A</p> <p>%Salt (Minimum – Maximum): 0.8 – 1.2</p> <p>%Oil (Minimum – Maximum): 60</p> <p>%Flake(Minimum – Maximum): N/A</p> <p>Histamine < 100 ppm.</p> <p>Count: N / A (number of pieces)</p> <p>Commercial Sterility Conditions (If Not Applicable, insert N/A on both lines below):</p> <p>-Temperature: 118 °C</p> <p>-Time Held: 135 Min.</p> <p>MICROBIOLOGICAL (where relevant to the nature of the product):</p> <p>Maximum Standard Plate Count (Total Anaerobic Count): < 1.0 x 10⁴ CFU/g</p> <p>Maximum E.coli: < 3.6 MPN/g</p> <p>pH > 4.6</p> <p>FO 6 – 8</p> <p>Maximum Salmonella: Not Detected /25g</p> <p>Maximum Clostridium botulinum : Not Detected /25g</p> <p>Maximum Mesophile Flat sour: Not Detected CFU/g</p> <p>Maximum Thermophil Flat sour: Not Detected CFU/g</p> <p>According : NC 457 – 1 : 2009 / NC 457 – 2 : 2009</p> <p>HEAVY METALS:</p> <p>Maximum Cadmium: 0.1 ppm</p> <p>Maximum Lead: 0.3 ppm</p> <p>Maximum Mercury: 0.5 ppm</p> <p>Maximum Arsenic: 1.0 ppm</p> <p>Maximum Tin 20 ppm</p> <p>SENSORY AND ORGANOLEPTIC</p> <p>Appearance: Soft and sticky</p> <p>Colour: Brown</p> <p>Flavour: Slightly salty</p> <p>Aroma: Normal</p> <p>Texture: Firm</p> <p>Other: N / A</p> <p>Defects:</p> <ul style="list-style-type: none"> - Bone Not longer than ¼ inch count as 3 defect. - Skin Not longer than ¼ inch count as 1 defect. - Blood Meat or Bruise meat not longer than ¼ inch count as 3 defect. <p>Maximum < 7 defect / can</p>



NUTRITION FACTS

NUTRIRION	PER 100G	PER SERVING	%DAILY VALUE
Energy(kcal)	254	160	
Energy from fat(kcal)	185	110	
Total Fat(g)	20.59	13	20
Saturated Fat(g)	3.63	2.5	12
Cholesterol(mg)	21.66	15	5
Protein(Nx6.25)(g)	16.30	10	
Total Carbohydrate(g)	0.79	0	0
Dietary Fibre(g)	-	0	0
Sugar(g)	0	0	
Sodium(mg)	277.17	170	7
Vitamin A (mcg)	-	(0)	0
Vitamin B1 (mg)	-	(0)	0
Vitamin B2 (mg)	-	(0)	0
Calcium (mg)	8.64	(5)	0
Iron (mg)	0.65	(0.40)	2
Ash (g)	1.30	-	-
Moisture (g)	61.02	-	-



STORAGE INSTRUCTIONS (BEFORE AND AFTER OPENING)	BEFORE OPENING: 4 YEARS AFTER OPENING: Within 1 day and kept in refrigerator after opening
Shelf Life	Shelf Life unopened when stored as specified above – 4 years
STORAGE & HANDLING REQUIREMENTS	Conditions: Indoor Temperature Ambient
DISTRIBUTION REQUIREMENTS	Conditions: Indoor Temperature Ambient

Intended Use for Final Product	For Human Consumption	Date	_____
Completed By	MS. PARIYAPAT BOONSUKKRD / _____	Position	QA.
Verified By	MR. MR.ANTONIO SANCHEZ PEREZ / _____	Position	SALE DIRECTOR
Customer	_____	Position	_____