



Product Name	Material Category	Packaging
PRINCES TUNA STEAK IN SPRINGWATER MSC 2X6X160g	FISH	Can

Spec Approval Date: 10/12/2021

Country of Origin: Mauritius

1.1 Product Description
Princes brand canned Tuna products shall be manufactured from cooked tuna fish which has been skinned, headed, eviscerated, trimmed of all blood muscle, scorched or oxidised surface tissue and packed with Springwater in hermetically sealed cans and sterilised by the application of heat. Skipjack {Euthynnus (Katsuwonus) pelamis {L.}} is the only species of Tuna permitted for the manufacture of these products.

1.2 Name of the Food Product
The official name of the food to be declared on the product label is "Tuna Steak in Springwater". If a claim of MSC certified product is made, the product shall also meets the requirements for MSC certification and originate from a MSC approved fishery.

1.3 Allergen Notice	
ALLERGENS	Contains
Gluten & Derivatives	No
Wheat & Derivatives	No
Barley & Derivatives	No
Oats & Derivatives	No
Rye & Derivatives	No
Spelt & Derivatives	No
Kamut & Derivatives	No
Milk & Derivatives	No
Milk/Milk Products (Buffalo)	No
Milk/Milk Products (Cows)	No
Milk/Milk Products (Sheep (Ovine))	No
Milk/Milk Products (Goats (Capine))	No
Peanut & Derivatives	No
Nuts & Derivatives	No
Molluscs & Derivatives	No
Sesame Seeds & Derivatives	No
Sulphur Dioxide & Sulphites	No
Lupin & Derivatives	No
Egg & Derivatives	No
Crustaceans & Derivatives	No
Fish & Derivatives	Yes
Celery, Celeriac & Derivatives	No
Mustard & Derivatives	No
Soya & Derivatives	No

1.5 Shelf Life, Storage Conditions and Intended Usage
The declared shelf life of the product, from the date of manufacture, shall be not less than 36

Suitable for freezing
No

1.6 Can Net Weight		
	DECLARED WEIGHT	DESCRIPTION
Minimum average net weight	160g	i.e. nominal declared weight
Minimum net weight of any single can	152.8g/ 145.6g	i.e. T1 / T2
Average minimum drained weight of 10 cans.	112g	i.e. drained weight
Minimum drained weight of any single can	106.96/101.92g	i.e. T1 / T2

1.7 FINISHED PRODUCT STANDARD

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PARAMETER	QUALITY STANDARDS
Appearance	Tuna shall constitute the majority of the product. The condition of the products shall be typical of freshly cooked tuna light meat. The fish shall appear clean and bright, the flesh being typically pale yellow to flesh pink for Skipjack.
Texture	The texture of the fish shall be tender but firm and the mouth-feel may be slightly dry.
Pre-process deterioration	Evidence of pre-process deterioration such as dehydration, discoloration, softening etc., and evidence of excessive heat-damage such as scorched colours, shall be absent.
Tuna Steak	Tuna Steak shall consist of 2-5 transversely cut loins of tuna packed tightly in the can to appear as a solid steak. The steak shall be for the most part intact and whole, no added loose flake is permitted and only limited shredding or fragmentation to a 15% maximum will be tolerated. Cross-cut steaks shall be absent.
Liquor	The springwater shall be reasonably clear and "sweet" and consist of springwater tinkered to the site from the local approved spring. The presence of small fish fibres suspended within the brine is acceptable to a limited degree. The salt concentration of the springwater pack shall not exceed 0.8%.
Histamine	The histamine content of all packs supplied to Princes shall be consistently below 50 ppm and Princes Limited shall be provided with formal certificates advising of histamine levels respective to each production batch shipped.

1.8 Packaging

Utilising a sealing compound lining the curl of the can end to form a gasket within the double seam closure, the product shall be packed in hermetically sealed cans which contain a positive vacuum. The standard of seal closure shall comply with the standard stipulated in section 3 of this specification relating to Manufacturing Aspects. The cans shall be clean and bright and free from corrosion.

Can Packaging		
	DESCRIPTION	DIMENSION

Can Format	2 piece drawn can.	86 x 38mm
External Finish	Ends may be plain, lacquered, or TFS	5.6g tin per sq metre
Internal Finish	tin plated with sulphur resistant lacquer	

Food contact packaging shall comply with all the requirements of EC Regulations 1453/2004, 2023/2006, 1895/2005 and 10/2011

The Supervision of labelling is of equal importance to that required at all stages of product manufacture, and must ensure that:-

- The correct approved labels shall adhere correctly to the can with no loose edges.
- Labels are close fitting to the can and are correctly aligned.
- Labels are whole, not torn or holed.
- Labels do not show adhesive on the outer printed surface and rust or dirt marks are absent.

2.1 Ingredients Statement

Tuna (fish), Springwater.

The figures above are 'typical' only. All fish fill weights shall ensure the required minimum drained weight and maximum flake content values are satisfied.

2.2 Genetically Modified Materials

All materials used to produce this product shall consist exclusively of non-genetically modified product. This is to include initial materials and all derivatives.

2.3 Irradiation

No component of this product shall be subject to any form of ionising radiation treatment.

2.5 Commodity Description

General:

All food materials shall be in a fit and wholesome condition, of food grade and handled and stored in an appropriate hygienic manner.

Tuna:

All fish used in the manufacture of Princes Tuna shall be derived from suitable raw material handled in a manner as approved by the relevant State Veterinary Inspection service of the particular country of origin, in accordance with the requirements of European Community Regulation 853/2004 and Council Regulation (EC) No. 1005/2008 establishing a Community system to prevent, deter and eliminate unreported and unregulated fishing.

The permitted species for the manufacture of Princes brand canned tuna fish is 'Skipjack' (*Euthynnus (Katsuwonus) pelamis* (L.)). The delivered fish shall be whole, raw and deep frozen (maximum -9 degrees Celsius when landed and stored at -18 degrees Celsius or below). The fish used for the manufacture of this product shall be wholesome and free from deterioration, spoilage, and off-odours.

Princes Foods require all tuna raw material sourced or purchased by any party packing canned tuna for Princes shall be caught only by pole and line or purse seine methods and in employing these methods particular care shall be taken to avoid any situation which may be likely to endanger Dolphins, Porpoises or Whales. The use of high-seas drift netting and "setting-on" catching methods are specifically prohibited. All fish should be caught, stored and transported in accordance to any standards laid down by an applicable Regional Fishery Management Organisation (RFMO). This requirement shall apply to all tuna fish raw material sourced or purchased by the packer irrespective of the particular customer or whether destined for human or pet food use. All packers shall be required to maintain comprehensive documented records attesting as to the origin of tuna raw material. This documentation shall detail the fishing vessel concerned, the date of catching, the geographic area of the catch and the method employed in the capture. Satisfactory compliance with these requirements is prerequisite for endorsement for approval for the supply of product to Princes Foods.

Springwater:

The "Spring Water" component shall comply with all relevant sections of 'The Natural Mineral Water, Spring Water and Bottled Drinking Water Regulations 1999'.

NB. No added salt is permitted at the preparation or filling stages of springwater variant production.

5.2 Mandatory and Declared Nutritional Values

	TYPICAL VALUE PER 100g	UNITS
Energy	418	KJ/100g
Energy	99	Kcal/100g
Fat	0.5	g/100g
(Of which Saturates)	0.1	g/100g
Carbohydrate	<0.1	g/100g
Sugars	0	g/100g
Protein	23.5	g/100g
Salt	0.85	g/100g
Sodium	340	mg/100g
Fibre	<0.1	g/100g
Moisture	73.9	g/100g
Ash	1.23	g/100g

5.4 Additional Constituents

PARAMETER	MAXIMUM PERMITTED LEVEL	UNITS
Sodium Chloride	1.5% max	
PH	5.8-6.2 (typically)	

5.5 Microbiological Tolerances

Commercially sterile.