PRODUCT SPECIFICATION

Product Code: P301501

Product Description: Tuscany Pizza Blend Shred 2kg

Product Application:

Specifically designed for use as an ingredient in various dishes and as a topping for various products.

Nutritional Information:

Servings Per Package: 80
Serving Size: 25g

	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	352kj	4%	1410kj
Protein	3.8g	8%	15.2g
Fat, Total	6.8g	10%	27.1g
- Saturated	3.8g	16%	15.3g
Carbohydrate	2.1g	0.7%	8.6g
- Sugars	<1g	-	<1g
Sodium	176mg	8%	704mg

Note: Quantities stated above are averages only.
Percentage Daily Intakes are based on an average adult diet of 8700kJ.
Your daily intakes may be higher or lower depending on your energy needs.

Packaging:

Primary: Each pack is gas flushed then packed into barrier film
Secondary: Packed into plain cartons and palletised on to a cardboard lined pallet.

Pack Sizing	6 x 2kg
Carton Dimensions	518x293x205
Bag/Packet Dimensions	W300mmxL390mm
Pallet Dimensions	1165x1165
Cartons per pallet	40
Carton Dimensions	520 x 295 x 205
Layers per pallet	5
EAN Barcode	9326034000832
TUN Barcode	19326034000839

Date Coding:

Example:
Best Before Date: DD/MM/YY
Batch Identification Code: YYMMDD-xxx

Batch Identification Code: 170911-xxx, Production Date 11/09/17 and xxx is the batch reference number.

Shelf Life:

Unopened: Maximum of 5 months from day of packing.

Storage & Handling:

Product should be stored and transported between 0 to 5 °C

Country of Origin:

Packed in Australia from Imported Ingredients

Ingredients:

Cheese [Pasteurised **Milk**, Salt, Cultures, Enzyme (Non-Animal Rennet)], Cheese Style [Water, Vegetable Oils, Modified Starch (E1422), Milk Protein, Salt, Emulsifying Salt (E341), Colour (E160a)], Anticaking Agent (460), Preservative (200)

Allergen & Dietary Suitability:

Allergen:	Contains Milk
Vegetarian	Suitable
Religious Certification:	Halal
GMO Status:	None GMO

Typical Microbiological Analysis:

Staphylococci	<100cfu/gm
E. coli	< 10cfu/gm
Coliforms	<100cfu/gm
Listeria Species	Not Detected in 25g
Salmonella	Not Detected in 25g
Yeast & Mould	<100cfu/gm

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receival into store, storage, production, packaging, distribution, and to customers.

Purpose: To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.