PRODUCT SPECIFICATION

Product Code: P302234

Product Description: DRF Tasty Slices 8x1.5kg, 72 Slices.

Three stacks of approximately 24 slices each packed into a single cavity tray. Minimum total of 72 slices per tray.

Product Application:

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

Nutritional Information:

Servings Per Package: 72
Serving Size: 21g

	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	361kJ	5%	1720KJ
Protein	5.1g	12%	24.3g
Fat, Total	7.4g	13%	35.2g
- Saturated	5.0g	26%	23.9g
Carbohydrate	<1g	-	<1g
- Sugars	<1g	-	<1g
Sodium	133mg	7%	635mg

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 tray pack is gas flushed then sealed with printed barrier film (MAP 30% CO2/70% N2)
Secondary: Packed into cartons and palletised on to a cardboard lined pallet.

Pack Sizing	8 x 1.5kg
Cartons per pallet	56
Layers per pallet	7
EAN -	9315431000095
TUN –	19315431000092

Date Coding:

Tray - Best Before Date: DD.MM.YYYY hh:mm –
Printed onto side of tray.
(Example 21.01.2021 07:04)

Carton – Best Before Date – DDMMYY
Printed onto side of carton
(Example 210121)

Shelf Life:

Unopened: Maximum of 150 days from day of packing.
Use within 7 days of opening

Storage & Handling:

Product should be stored and transported between 0 to 4 °C

Country of Origin:

Packed in Australia from Imported Ingredients with New Zealand cheese

Ingredients:

Cheese (Pasteurized **Milk**, Salt, Enzyme (non-animal Rennet), Cultures)

Allergen & Dietary Suitability:

Allergen:	Contains **Milk**
GMO Status:	Non GMO
Halal suitable	
Vegetarian suitable	

Typical Microbiological Analysis:

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