

PRODUCT SPECIFICATION



Product Code: P300125

Product Description: Shredded Tasty Blend 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	393kj	5%	1570kj
Protein	3.4g	7%	13.7g
Fat, Total	8.0g	12%	32.1g
- Saturated	4.4g	18%	17.5g
Carbohydrate	2.1g	1%	8.6g
- Sugars	<1g	<1%	<1g
Sodium	197mg	9%	787mg
<i>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. * Recommended Dietary Intake</i>			

Packaging:

Primary: Each pack is gas flushed then packed into barrier film.

Secondary: Packed into cartons and palletised on to a cardboard lined pallet.

Pack Sizing	6 x 2kg
Carton Dimensions	518x293x205
Bag/Package Dimensions	W305mmxL390mm
Pallet Dimension	1165x1165
Cartons per pallet	40
Layers per pallet	5
EAN Barcode	9326034001235
TUN Barcode	19326034001232

Date Coding:

Example Best Before Date: DD/MM/YY

Batch Identification Code: YYMMDD-xxx

Batch Code: 180517-xxx, Production Date 17/05/17 and xxx is the batch reference number.

Shelf Life:

Unopened: Maximum of 4 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 (Palm Oil, Rapeseed Oil), Modified Starch (E1422), **Milk** Protein, Salt, Emulsifying Salt (E341), Colour (E160a)], Anticaking Agent (460), Preservatives (200, 235).

Allergen & Dietary Suitability:

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

Typical Microbiological Analysis:

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

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receipt 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.