

PRODUCT SPECIFICATION



Product Code: P302403

Product Description: CPM Grated Parmesan 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:	200		
Serving Size:	10g		
	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	154kJ	1.8%	1539KJ
Protein	2.6g	5.2%	26g
Fat, Total	2.2g	3.1%	22g
- Saturated	1.5g	6%	15g
Carbohydrate	1.8g	0.6%	17.8g
- Sugars	<1g	-	<1g
Sodium	80mg	3.6%	800mg
<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.</i>			

Packaging:

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

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

Pack Sizing 6 x 2Kg
Cartons per pallet 40
Layers per pallet 8
EAN Barcode 9315431000408
TUN Barcode 19315431000405

Date Coding:

Bag - Best Before Date: DD.MM.YYYY hh:mm –
Printed onto back of pack.
(example 21.01.2021 07:04)

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

Shelf Life:

Unopened: 150 days from day of packing.

Storage & Handling:

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

Country of Origin:

Made in Australia from at least 75% Australian ingredients.

Ingredients:

Cheese (Pasteurised **Milk**, Salt, Cultures, Enzyme)
Anticaking Agent (Tapioca starch), Preservative (200).

Allergen & Dietary Suitability:

Allergens: Contains Milk
GMO Status: Non-GMO
Halal 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, 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.