PRODUCT SPECIFICATION

Product Code: 100393

Product Description: Real Burger Cheese Hi Melt White 96 slices

Product Application:
Specifically designed for retail service use as a ready-to-eat product.

Nutritional Information:

Servings Per Package: 96
Serving Size: 23.5g

	Average Quantity per Serving	Average Quantity per 100g
Energy	346kJ	1472kJ
Protein	4.30g	18.3g
Fat, Total	7.17g	30.5g
- Saturated	4.42g	18.8g
Carbohydrate	1.27g	5.4g
- Sugars	0.63g	2.7g
Sodium	429mg	1825mg

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

Pack Sizing	4 x 2.26kg
Carton Dimensions	39cmx30cmx11cm
Pallet Dimension	1165x1165
Cartons per pallet	100
Layers per pallet	10
GTIN Barcode	071505966030
TUN Barcode	10071505966037

Date Coding:
Example: DA/MON/YYYR, best before date is the reference number.

Shelf Life:
Unopened: Maximum of 9 months from day of packing.

Storage & Handling:
Product should be stored and transported at or below 4 °C

Country of Origin:
Produced in USA

Ingredients:
Cheese (Pasteurised **Milk**, Cheese Cultures, Salt, Enzymes), Cream, Water, Food Acids (330,331), Salt, Preservative (200), Lecithin (**Soy**), Food Colour (160A,E).

Allergen & Dietary Suitability:

Allergen:	Contains **Milk** & **Soy**
Vegetarian:	Suitable
GMO Status:	None GMO

Typical Microbiological Analysis:

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