PRODUCT SPECIFICATION

Product Code: P300800

Product Description: Diced Hi-Melt 10kg

Product Application:

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

Nutritional Information:

Servings Per Package: 400
Serving Size: 25g

	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	297kJ	3%	1188kJ
Protein	2.4g	5%	9.5g
Fat, Total	5g	7%	20g
- Saturated	3.4g	14%	13.6g
Carbohydrate	4g	1%	16g
- Sugars	<1g	-	<1g
Sodium	250mg	11%	1000mg

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 barrier film then gas flushed
Secondary:Packed into plain brown cartons

Pack Sizing	1 x 10kg
Cartons per pallet	56
Layers per pallet	7
EAN Barcode:	9326034000467
TUN Barcode:	19326034000464

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 6 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:

Water, Modified Potato Starch (E1404 and E1420), Cheese (Pasteurised Milk, Salt, Starter Culture, Microbial Rennet), Butter, Milk Proteins, Salt, Yeast Extract, Emulsifier (E339ii), Food Acid (E330), Colour,(E160a), Anticaking (460), Preservative (200).

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

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.