PRODUCT SPECIFICATION

Product Code: P302405

Product Description: Dirossi Grated Parmesan 6x2kg

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	159kJ	2%	1585KJ
Protein	2.9g	6%	29.3g
Fat, Total	2.4g	3%	24.2g
- Saturated	1.6g	7%	15.6g
Carbohydrate	1.2g	0.4%	11.2g
- Sugars	<1g	<0.1%	<1g
Sodium	95mg	4%	945mg

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 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	5
EAN	9315431000385
TUN	19315431000382

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:

Packed in Australia from imported ingredients.

Ingredients:

Cheese [Pasteurised **Milk**, Salt, Cultures, Enzyme (Non-Animal Rennet)] Anticaking Agent (Tapioca starch), Preservative (200).

Allergen & Dietary Suitability:

Allergen:	Contains Milk & Milk Products
GMO Status:	Non GMO
Halal suitable	
Vegetarian friendly	

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.