

PRODUCT SPECIFICATION



Product Code: P300110

Product Description: Shred Plus 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		Average Quantity per 100g
Energy	412kJ		1650kJ
Protein	4.4g		17.7g
Fat, Total	8.5g		33.9g
- Saturated	4.0g		16.0g
Carbohydrate	1.4g		5.5g
- Sugars	<1g		<1g
Sodium	142mg		570mg
Calcium	126mg (16% RDI*)		504mg
<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 packed into barrier film then gas flushed

Secondary: Packed into cartons

Pack Sizing	6 x 2kg
Carton Dimensions	518x293x205
Bag/Package Dimensions	W305mmxL380mm
Pallet Dimensions	1165x1165
Cartons per pallet	40
Layers per pallet	5
EAN Barcode:	9326034000658
TUN Barcode:	19326034000655

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 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, Culture, Enzyme (Non-Animal Rennet)], Cheese Style Shred [Water, Vegetable Oil, Modified Starch, Milk Protein, Salt, Emulsifying Salt (341), Colour (E160a)], Anticaking Agent (460), Preservative (200)

Allergen & Dietary Suitability:

Allergen: Contains Milk

Religious Certification: Halal

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.