PRODUCT SPECIFICATION

Product Code: P302230

Product Description: DRF Swiss Slices – Sandwich 1kg

Product Application:

Sliced Swiss cheese packed for the food service and catering market.

Nutritional Information:

Servings Per Package: 60
Serving Size: 17g

	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	280kJ	3.2%	1645KJ
Protein	4.6g	9.2%	27g
Fat, Total	5.2g	7.4%	32g
- Saturated	3.2g	12.8%	19g
Carbohydrate	<1g	-	<1g
- Sugars	<1g	-	<1g
Sodium	53.6mg	2.4%	315mg

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: Approximately 90 mm x 90 mm slices packed into 2 stacks, then into single tray. Each tray pack is gas flushed then sealed with printed barrier film. (MAP 30% CO2/70% N2)
Secondary: Packed into cartons and palletised on to a cardboard lined pallet.

Pack Sizing	12 x 1kg
Cartons per pallet	36
Layers per pallet	3
EAN	9315431000705
TUN	19315431000702

Date Coding:

Tray - Best Before Date: DD.MM.YYYY hh:mm
Printed onto side of tray
(example 21.01.2021 07:04)

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

Shelf Life:

Unopened: Maximum of 150 days from day of packing.

Storage & Handling:

Product should be stored and transported between 0 to 4 °C
Use within 5 days of opening

Country of Origin:

Packed in Australia from 0% Australian ingredients

Ingredients:

Pasteurised **Milk**, Salt, Rennet (Non-animal), Preservative Natamycin (235), Culture.

Allergen & Dietary Suitability:

Allergen:	Contains **Milk**
GMO Status:	Non GMO
Halal suitable	
Vegetarian 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, 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.