GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	ETA		
Product Code	115575		
Product Name	ETA SPREAD CATERING 10KG		
Weight	10kg		
Pack Size	1		
Carton Size	10kg		
EAN	19310047604306	**TUN**	19310047604306

Product Description	A spread made from blended animal fat and vegetable oil.
Application	Use as a spread, in creams and fillings, baking, shallow frying, sauteing or as an ingredient.
Directions For Use/ Preparation Instructions	
Product Image	

Ingredients	**Contains milk and soy as indicated in bold type.** Animal fat and vegetable oil, water, salt, **milk** solids, emulsifiers (322 (from **soy**), 471), antioxidant (320), flavour, colour (160a).

Nutrition Information	**Servings per pack**	100		
	Serving size:	100.0g		
		Average Quantity per Serving	**% Daily Intake* (per serving)**	**Average Quantity per 100g**
	Energy	2600kJ		2600kJ
	Protein	<1.0g		<1.0g
	Fat, total	70.3g		70.3g
	- saturated fat	30g		30.0g
	Carbohydrate	<1.0g		<1.0g
	- sugars	<1.0g		<1.0g
	Sodium	1440mg		1440mg
	< means less than			

Country of Origin	Made in Australia from at least 85% Australian ingredients		
Product Status		**Suitable**	**Certified**
	Halal	No	No *Certification Type:*
	Kosher	No	No

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	Organic	No	No
	Ovo-lacto-vegetarian	No	No
	Lacto-vegetarian	No	No
	Vegan	No	No
	Gluten Free	Yes	No
		No gluten containing ingredients.	
Claims on Pack			

Specifications	**Organoleptic Specifications**		
	Test/Parameter	**Specification**	**Test Method**
	Appearance	A uniform yellow appearance.	Visual
	Taste	Characteristic buttery taste.	WF SPEC FP 002
	Aroma	Characteristic buttery aroma.	WF SPEC FP 002
	Physical Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Colour - Minolta (b)	30-45	WF SOP QA 002
	Chemical Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Moisture	24.0-28.0%	WF SOP QA 007
	Salt Content	3.3-3.7%	AOAC 960.29
	SFC10	37.0-43.0%	AOCS Cd 16b-93
	SFC30	4.0-10.0%	AOCS Cd 16b-93
	Free Fatty Acid (%) *at time of packing	<0.1%	AOCS Ca 5a-40
	Peroxide Value - titration (meq/kg) *at time of packing	<1.0	AOCS Cd 8b-90
	Microbiological Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Coliform	<100cfu/g	AOAC Offical Methods, 2007
	E.Coli	<2cfu/g	AOAC Offical Methods, 2007
	Standard Plate Count	<10,000cfu/g	AS5013.1-2004
	Yeast and Moulds	<100cfu/g	AS5013.29-2009
	Staphlococcus auerus	<100cfu/g	AS 5013.12.1-2004
	Staphylococci	<1,000cfu/g	AS 5013.12.1-2004

Type of Date Mark	Best Before

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Shelf Life	183 Days
Storage Conditions	Product to be held in a refrigerated room at 1 to 5 degrees Celsius at the manufacturing site under these conditions before transporting. Storage at GF/GrainCorp Foods third party warehouse to be held in a refrigerated room at 1 to 5 degrees Celsius and away from fruit, vegetables and strong odours.
Storage Temperature	1-5°C

Coding

	Unit	Shipper
Location of Code		
Coding Format		Coder 1 - Carton: BEST BEFORE DD MON YY Coder 2 - Carton: 0000 3 000 HH:MM 000
Example of Code		Coder 1 - BEST BEFORE 09 OCT 18 Coder 2 - 7301 3 017 15:25 256

Packaging

Packaging Format	Plastic lined carton	
Pack Size	1	
	Unit Dimensions	**Shipper Dimensions**
Length (mm)	366	0
Width (mm)	274	0
Height (mm)	141	0
Units per Shipper	1	
Shippers per Pallet	96	
Layers per Pallet	8	

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