ENTERED
Date | By

Finished Product Specification

Pilot Premium Volex Gems Medium 15kg
No. 35888 Rev.0

Goodman Fielder

9003968

Finished Product Specification Description

Outsourced Manufacture?	No

PRODUCT DESCRIPTION

A pastry margarine prepared from blended vegetable fats and oils.

PRODUCT APPEARANCE

White, no added colour.

PRODUCT TASTE

No rancid or off flavours.

PRODUCT AROMA

Pleasant with no rancid or off odours.

INTENDED USE

Applications:
Pilot Premium Volex Gems are ideal for use in puff pastry, pie tops and bottoms, pie cases and sausage rolls.

Features & Benefits:
A premium quality all vegetable pastry margarine. Pilot Volex delivers excellent plasticity & lamination qualities, allowing less mixing time. Volex's low melting point allows a consistent clean tasting finished pastry time after time.

INGREDIENT DECLARATION

Contains soy as indicated in bold type.
Vegetable fats and oils, water, salt, emulsifiers (471, **soyabean** lecithin), antioxidant (320) [0.008%], flavour.

MANDATORY DECLARATIONS

COUNTRY OF ORIGIN

Made in Australia from imported and local ingredients.

PRESCRIBED NAME / APPROPRIATE DESIGNATION

Pastry Margarine

PRODUCT STATUS

☒ Halal Certified

GMO

(as per the Joint Food Standards Code 1.5.2)

☒ Does not require labelling

9003968

NUTRITION INFORMATION

NUTRIENT LEVEL REFERENCE SECTION:

NOTE:

NUTRITION INFORMATION

Servings per package:
Serving Size: 100g

Nutrient	Per Serving	%RDI per serving	Per 100g/mL	Nutrient	Per Serving	%RDI per serving	Per 100g/mL
Energy (kJ)			3000				
Protein (g)			0.0				
Fat, total (g)			80.0				
saturated (g)			47.0				
Carbohydrate, (g)			0.0				
sugars (g)			0.0				
Sodium (mg)			1420.0				

PHYSICAL AND CHEMICAL CHARACTERISTICS

Characteristic	Test Method	Specification
☒ Moisture	AOCS Ca 2b -38	14.0-16.0%
☒ SFC20	AOCS Cd 16b-93	56 +/-4%
☒ SFC40	AOCS Cd 16b-93	22+/-3%
☒ Salt Content - Silver Nitrate	AOAC 960.29	3.5-4.0%

MICROBIOLOGICAL SPECIFICATIONS

Characteristic	Test Method	Specification
☒ Coagulase positive Staphylococci	AS1766 Part 2.4 - 1994	<100cfu/g
☒ Coliform (MPN3)	AS1766 Part 2.3 - 1992	<100/g
☒ E.Coli (MPN3)	AS1766 Part 2.3 - 1992	<3.0/g
☒ Lipolytic bateria	APHA 1992	<1000.0cfu/g
☒ Mould	AS1766 Part 2.2 - 1997	<100cfu/g
☒ Standard Plate Count	AS1766 Part 2.1 - 1991	<10,000cfu/g
☒ Staphylococci	AS1766 Part 2.4 - 1994	<1000.0cfu/g
☒ Yeast	AS1766 Part 2.2 - 1997	<500cfu/g

ALLERGENS and INTOLERANCE AGENTS

(indication of potential presence including derivatives)

☒ Soy beans & their products

PACKAGING

9003968

Packaging Format	Lined carton
Package Size	15kg
Pallet Quantity	64 cartons per pallet.

BATCH / LOT CODING FORMAT

Batch / Lot Coding format	Best Before Date on Label

PALLET LABELLING

Labels shall be a minimum of 80 x 100mm and shall be prominently displayed on a lower part of the pallet on both forklift entry sides of the pallet. this requirement does not apply to pallets of mixed product. Labels affixed to individual containers are an acceptable substitute to this clause where the labels are visible, readable and of the above dimension.

Labels must state:
(i) Supplier's/manufacturer/s name and address
(ii) Name and nature of material
(iii) Production date and/or batch code not more than 2 codes per pallet.
(iv) Quantity per pallet.

SHELF LIFE

Ambient. Store in cool, dry conditions away from direct sunlight at 15-25 deg C. Free from foreign odours and infestation.
365 Days

STORAGE / DELIVERY CONDITIONS

Ambient storage, stored in cool, dry conditions at 15-25 deg C, away from direct sunlight, free from foreign odours and infestation.

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