FINISHED PRODUCT SPECIFICATION

SECTION 1: GENERAL PRODUCT INFORMATION

PRODUCT NAME	Top Hat Lasagne Topper
PRODUCT CODE	09101051
DESCRIPTION	Italian styled meat base topped with a creamy layer of pasta and cheese
OUTER TUN	19312402091516
INNER EAN	9312402500097
GRADE	125g
VERSION	1
DATE	

FINISHED PRODUCT DESCRIPTION / PHYSICAL PROPERTIES AND ATTRIBUTES	
Appearance	Evenly coated with a golden crumb
Flavour	Typical lasagne flavoured base ,with a smooth cheese pasta top .
Aroma	Nil offensive
Texture	Smooth and creamy coated with a crunchy crumb.

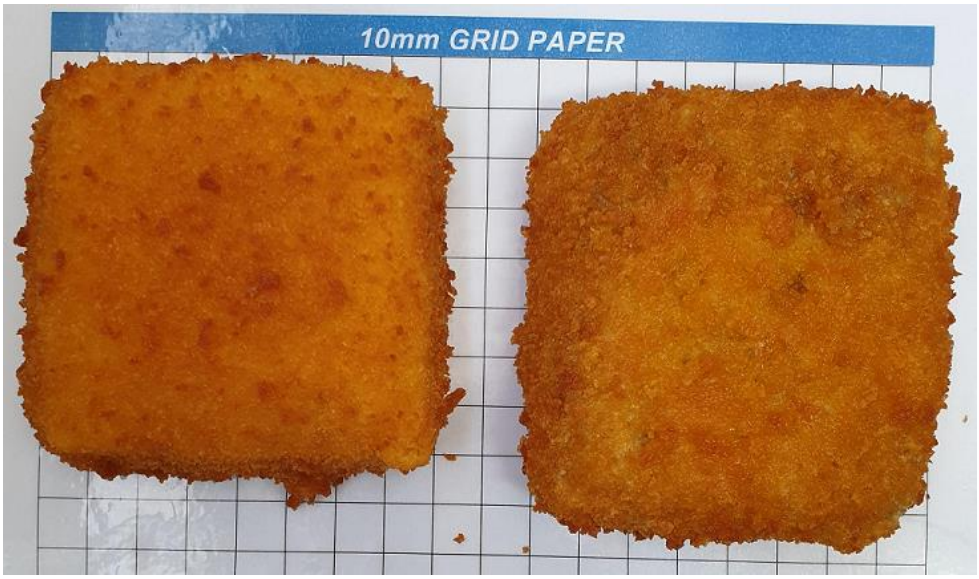
Product Dimensions (of individual unit)

Weight Range	120-130g	Choose an item.	
Width	80mmx80mm	Choose an item.	
Choose an item.		Choose an item.	

Defect Allowances:

Bare patch no greater than 10 x 10mm

Finished Product Image:



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DIRECTIONS FOR USE / COOKING INSTRUCTIONS (IF APPLICABLE)
Cook from Frozen Oven: Preheat oven to 200°C cook for 20 mins Deep Fry: Preheat oil to 180°C and cook for 8-9 mins Microwave: Not recommended **Cook from Thawed** Oven: Preheat oven to 200°C cook for 15 mins Deep Fry: Preheat oil to 180°C and cook for 3 mins Microwave: Not recommended Once Thawed Do Not Refreeze

SECTION 2: LABELLING INFORMATION

LOT IDENTIFICATION & TRACEABILITY

Please mark all information that is to appear on the immediate product packaging and Case label, indicate acceptable formats.

☒	INDIVIDUAL SERVE PACK / INNER CASE		☒	OUTER CASE	
☒	Batch Code	Format: 00000	☐	Batch Code	Format: 00000
☐	Use By Date	Format:	☐	Use By Date	Format:
☒	Best Before	Format: DDMMMYYYY	☐	Best Before	Format: DDMMMYYYY

REQUIRED LABEL DECLARATION	
Product Name	Product Name
Product Code	Product Code
Batch Code	Net Weight
Net Weight	Supplier Name
Supplier Name	Supplier Address
Supplier Address	Storage Conditions
Storage Conditions	Best Before
Use By Date	Batch Code
Ingredient Declaration	Ingredient Declaration
Allergen Declaration	Allergen Declaration
Country of Origin	Country of Origin

PACKING IMAGE

Inner Bag



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Outer Carton



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SECTION 3: INGREDIENT, ALLERGEN & SENSITIVITY INFORMATION

RECOMMENDED INGREDIENT DECLARATION (Please list allergenic ingredients in bold)

Beef (26%), Cooked Pasta (18%) (Wheat Semolina, Water), Wheat Flour, Water, Processed Cheese (Milk, Salt, Water, Milk Solids, Emulsifiers (450,452,), Cultures, Enzymes, Preservative (200)) Onion, Vegetable Oil (Canola, Cottonseed), Tomato Paste, Textured Soy Protein, Thicker(1422, 412, 415), Salt, Rice Flour, Maltodextrin, Sugar, Vegetable Powders, Cheese Powder (Milk, Cultures, Enzymes, Acidity Regulators (330, 331, 339, 270)), Yeast, Herbs and Spices, Emulsifiers (471, 772e), Flavours (Wheat derived), Colours (100, 160c, 160b), Spice Extracts, Flavour Enhancers (631,635).

ALLERGEN STATEMENT

Contains: Gluten, Dairy and Soy

CROSS CONTACT STATEMENT

Made on equipment that also processes products containing Fish, Egg, Sulphites and Crustacea

ALLERGENS * Please list all hidden allergens present. Example: Glucose Syrup (**Wheat**), Vegetable oil (**Soy**)

PARAMETERS	PRESENCE	DESCRIPTION OF INGREDIENT
Gluten & their products ie. Wheat, rye, barley, oats, spelt, etc	☒	Wheat Flour, Wheat Semolina
Crustaceans & their products	☐	
Fish & fish products	☐	
Egg & egg products	☐	
Milk & milk products	☒	Processed Cheese
Peanuts & their products	☐	
Tree nuts & their products (doesn't incl coconut)	☐	
Sesame Seeds & their products	☐	
Soybeans & their products	☒	Textured Soy protein
Added Sulphites ≥10mg/kg (10ppm)	☐	
Lupin	☐	
Royal Jelly	☐	
Bee Pollen	☐	
Propolis	☐	

SENSITIVITIES

PARAMETERS	PRESENCE	DESCRIPTION OF INGREDIENT
Yeast & Yeast Products (including yeast extracts)	☐	
Honey & Honey Products	☐	
Antioxidants	☐	
Hydrolysed Vegetables	☐	
Added Colours - Natural	☒	160a, 160b, 160c
Added Colours – Synthetic	☐	
Added Flavours - Natural	☒	Flavour Enhancer (631,635)
Added Flavours – Synthetic	☐	
Preservatives	☒	Preservative(200)
Added Salt	☐	
Added Sugar	☐	
Spice other than mustard	☐	

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SECTION 4: NUTRITIONAL INFORMATION

NUTRITION INFORMATION PANEL CONTENTS				
Information derived from	Theoretical (FoodWorks Nutritional Calculator)			
Servings per package	16	Serving Size:	125g	
	Average Quantity **Per Serving**		Average Quantity **Per 100g**	
Energy	1280	kJ	1030	kJ
Protein	13.6	g	10.9	g
Gluten	N/A		N/A	
Fat - Total	16.0	g	12.8	g
-Saturated	7.05	g	5.64	g
Carbohydrate	27	g	21.6	g
- sugars	1.83	g	1.47	g
Sodium	687	mg	550	mg

SECTION 5: PRODUCT CLAIMS, SUITABILITY & STATUS

CLAIMS / PRODUCT SUITABILITY							
No Artificial Colours	☒	No Synthetic Flavours	☒	No Added Preservatives	☐	Egg Free	☐
Halal Suitable	☐	FODMAP Friendly	☐	Gluten Free	☐	Dairy Free	☐
Halal Certified	☐	Coeliac Endorsed	☐	Other (Please give details):			☐

CHEMICAL CONTENT / WARNING STATEMENTS

GMO & Irradiated Product	
NO	**Genetically Modified** – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2.
NO	**Irradiated –** does this product contain materials that have been irradiated, according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.3.

COUNTRY OF ORIGIN STATUS & CoOL

Ingredient Name	Percentage Of Total	Country of Origin	% Of Australian ingredients
Lasagne base	44.72	Australia, India, China, USA	86
Lasagne Top	30.08	Australia, India, China, USA, New Zealand	65
Water	10.57	Australia	100
Crumb 1	5.20	Australia, India ,China, USA	96
Crumb 2	3.90	Australia, China	96

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Batter	3.58	Australia, India ,China,	91
Canola Oil	1.95	Australia	100

CoOL Bar Chart



SECTION 6: PACKING INFORMATION

PACKAGING CONFIGURATION					
COMPONENTS	**PACKAGING DESCRIPTION** i.e. poly liner				
Case Liner / Inner packaging	Blue Poly Bag				
Case / Outer packaging	Cardboard carton				
Case Label	Adhesive label				
Pallet Configuration (units)	PALLET PATERN:	16s2	LAYERS PER PALLET:	6	
	CARTONS PER LAYER:	16	CARTONS PER PALLET:	96	
	PALLET GROSS WEIGHT	kg			
Inner Case Configuration (units per bag & measurements)	UNITS PER BAG	16	PACK SIZE	2 kg	
	INNER BAG MEASUREMENT (mm)				
Outer Case Configuration (bags per case & case measurements)	UNITS/ BAGS PER CASE	2	PACK SIZE	4 kg	
	OUTER CASE MEASUREMENT (mm)		308mm(L)x253mm(W)x171mm(H)		

SECTION 7: STORAGE / DELIVERY CONDITIONS & SHELF LIFE

STORAGE / DELIVERY CONDITIONS & SHELF LIFE REQUIRED					
Mark (x)	**STORAGE CONDITIONS**	**SHELF LIFE** (Eg. 7 days from day of production) **Primary Shelf Life: Shelf life during initial preservation* **Secondary Shelf Life: Shelf life once product is opened / defrosted*			
☐	Keep Refrigerated: store at or below 5°C.	Primary		Choose an item. from day of	Choose an item.
		Secondary		Choose an item. from day of	Choose an item.
☒	Keep Frozen: store at or below -18°C.	Primary	24	Months from day of	Manufacture
		Secondary		Choose an item. from day of	Choose an item.
☐	Shelf Stable: Store in a cool, dry place. Avoid storing near any source of heat	Primary		Choose an item. from day of	Choose an item.
		Secondary		Choose an item. from day of	Choose an item.
	DELIVERY CONDITIONS	*E.g. 75% of total life (days) / Min 5 days/ Min 18 Months*			
☐	Minimum acceptance into DC				

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SECTION 8: MICROBIOLOGICAL & PRODUCT PERFORMANCE PARAMETERS

MICROBIOLOGICAL PARAMETERS / PERFORMANCE LIMITS		
Mark (x)	**Parameter**	**Limit Specification**
☒	Total Plate Count	<1000 000 cfu/g
☒	E. coli	<100 cfu/g
☒	Salmonella	N/D in 25g
☒	Coagulase +ve Staphylococci	<100cfu/g
☐	Other (please specify):	

SECTION 9: PRODUCTION MONITORING

PRODUCTION MONITORING - QUALITY CHECKS TO BE COMPLETED & CCP CONTROL POINTS

Please list all key steps in the process that are CCPs or quality check points; include limits for each & state frequency of monitoring (examples listed below)
Delete comments in grey after section have been filled.

PROCESS STEP	MONITORING DESCRIPTION / CORRECTIVE ACTIONS	FREQUENCY
Raw Materials	Product evaluation conducted during receival process. Incoming temperatures recorded (CCP)	Every Receival
In- Process Controls	Coating percentage (QCP) Date stamp and or Lot (Correct & Legible) (QCP) Carton weights (QCP) Box counts (Quantity of finished product/carton) Finished product temperature checks -12°C minimum (QCP)	Every Hour 3 Times Daily
Ingredient Traceability	All ingredient information held within the Unity data base	Every Lot
Ingredient Pick Up %	30% ±2	Every Hour
Final Product	Product visually inspected for coating quality	Continuous
Packaging	Checked prior to the start of production against production specification	Every Lot
Metal Detection	Every piece passes through metal detection prior to being bulk packed into the carton. (CCP) Stainless 2.5mm Ferrous 2.0mm Non-Ferrous 2.0mm	Continuous Lines verified start & finish of run and every hour throughout production
Storage	Kept frozen at or below -18°C (CCP) Freezer temperatures monitored	All finished product Twice Daily
Distribution	Product is dispatched frozen minimum -12°C or below (CCP)	All finished product On Dispatch

FOREIGN MATTER CONTROL PRECAUTIONS REQUIRED			
Visual Inspection	☒	**Metal Detection**	☒
Magnets	☐		☐
Other (Please Specify)			☐

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SECTION 10: SPECIFICATION AUTHORISATION

SPECIFICATION AUTHORISATION			
AUTHORISED BAYVIEW FOODS PTY LTD REPRESENTATIVE APPROVAL			
Name	**Position**	**Date**	**Electronic Signature**
D Webber	QA Manager	19/09/19	D S Webber

AUTHORISED CUSTOMER REPRESENTATIVE APPROVAL				
Name	**Company**	**Position**	**Date**	**Electronic Signature**

SPECIFICATION ISSUE HISTORY			
VERSION NUMBER	**REASON** (List Section Updated)	**DATE**	**NAME**
1	Initial release	16/09/2019	D Webber
		Click here to enter a date.	
		Click here to enter a date.	
		Click here to enter a date.	
		Click here to enter a date.	
		Click here to enter a date.	
		Click here to enter a date.	
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