BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	BE GC Lattice 14x750g	**Declared Label Weight (g):**	750g	
Common Name:	Birds Eye Golden Crunch Lattice 14x750g	**Weight Measurement Method:**	No 'e' mark (weight g)	
Product Code:	13466	**Pack Configuration:**	14x750g	
Manufactured at:	Outsourced	**Specification Date Issued:**	25/3/2024	**Version:** 1

CONFIDENTIALITY. This document is the confidential property of JR Simplot and is intended for the sole use of the client to whom it is addressed for the purpose communicated by JR Simplot. It is made available to you on the strict understanding that it will not be used for any other purpose nor disclosed to any other person without JR Simplot's prior written consent and will be returned immediately upon demand.

1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION

Product Description:

This is a skin-on lattice cut product with a light, crispy batter coating which provides a crunchy exterior texture and a full, real potato flavor.

3.0 PRODUCT PARAMETERS

Ingredients:

Potato (86%), vegetable oil, **wheat** flour, thickeners (1412, 1400, 466), rice flour, salt, corn starch, acidity regulators (450, sodium bicarbonate), dextrose (from maize).

Contains wheat, gluten.

Country of Origin: Made in Canada

Storage Conditions: Frozen (< -18C)

Additional Information: Keep frozen. Store at or below minus 18°C.

Code Type: Best Before

Code Format: Company Code

Shelf Life Period: 720

4.0 FINISHED PRODUCT ATTRIBUTES

Evaluation Method For Sensory Attributes Method: Per directions on label / pack

If more than one method on label, which one (E.g. Microwave, over, etc.): Oven Bake, Air Fry, Deep Fry

If Other, describe:

5.0 LABELLING & CODING

Full description of labelling and coding

Bag Code:
Best Before 01MMMYY
PORDDLL HH:MM

Case Code:
Best Before 01MMMYY PORDDLL HH:MM MDDMMMYY

POR = Portage PLANT)

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

Temperature Conditions
Frozen (< -18C)

8.0 COOKING / PREPARATION

Cooking Instructions
OVEN
1.PREHEAT OVEN
Fan Forced Oven: 210°C.
Conventional Oven: 220°C.

2.SINGLE LAYER
Place frozen lattice chips on an oven tray in a SINGLE LAYER. This will ensure the lattice chips get maximum CRUNCH. So basically...DON'T STACK'EM!

3.COOK
Cook for 20 minutes or until golden brown and crunchy, TURNING HALFWAY THROUGH COOKING. Serve immediately.

AIR FRY
1.AIR FRY
Set air fryer to 180°C.
2.BASKET
Place half bag of frozen lattice chips in air fryer basket.
3.COOK
Cook for 10 minutes or until golden brown and crunchy. SHAKE BASKET HALFWAY THROUGH.

DEEP FRY
1.PREHEAT OIL
Preheat vegetable oil in deep fryer to 180°C.
2.DEEP FRY
Deep fry frozen lattice chips for 2½ - 3 minutes or until golden brown and crunchy.
3.DRAIN AND SERVE
Drain hot oil before serving.

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION
Servings per package: 7.5
Serving size: 100g

	Average Quantity per Serving	Average Quantity per 100g
Energy	705kJ	705kJ
Protein	2.4g	2.4g
Fat, total	5.5g	5.5g
- saturated	0.8g	0.8g
Carbohydrate	26.3g	26.3g
- sugars	LESS THAN 0.1g	LESS THAN 0.1g
Dietary fibre	1.6g	1.6g
Sodium	464mg	464mg

10.0 CLAIMS & CERTIFICATIONS

Consumer Claims

☑	No Added Preservatives
☑	No Artificial Flavours or Colours

Advisory Claims

☑	Quantity cooked and oven/fryer appliance used may vary so please adjust cooking time to achieve the desired CRUNCH. Air fryers vary in power and capacity so cook times are an indication only. Check your manufacturers manual.

Certifications

Marine Stewardship Council (MSC):	NA	**MSC Factory Registration Number:**	NA
Aquaculture Stewardship Council (ASC):	NA	**ASC Registration Number:**	NA

11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat and wheat products	YES
Barley and barley products	NO
Oats and oat products	NO
Rye and rye products	NO
Gluten	YES
Spelt	NO
Almond and almond products	NO
Brazil nut and Brazil nut products	NO
Cashew and cashew products	NO
Hazelnut and hazelnut products	NO
Macadamia and macadamia products	NO
Pecan and pecan products	NO
Pine nut and pine nut products	NO
Pistachio and pistachio products	NO
Walnut and walnut products	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Molluscs and mollusc products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Added Sulphites (≥10mg)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO

Propolis	NO

Please Note: If an allergen is marked as 'NO' in the above table, this means that the allergen is not intentionally present or added to the product, however the allergen may still be present in the same manufacturing facility. A 'free from [insert allergen]' claim cannot be made for this product. Please refer Section 3.0 for the allergen summary statement and precautionary allergen statement (if required for this product). Please consult the JR Simplot Customer Service Team if you have any questions or concerns.

12.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	NO
Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	YES
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO