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Scalzo Food Industries

Division of Scalzo Trading Co. Pty. Ltd. A.B.N. 52 005 318 810

HEAD OFFICE & ACCOUNTS:
156-174 Kensington Road
West Melbourne VIC 3003 AUSTRALIA
Tel: +613-9245 7000 Fax: +613-9245 7050
Email: scalzo@scalzofoods.com.au Web Site: www.scalzofoods.com.au

QUALITY MANAGEMENT SYSTEM | H.A.C.C.P MANAGEMENT SYSTEM

LIVE

TECHNICAL SPECIFICATION
Walnut Crumbed Medium Pieces
(WALNU103)

VERSION: 1 DATE: 22/12/2003

SUPERSEDES

AUTHORISED: Susan Donaldson (22/12/2003)

AUTHORISED: Robert Saccoccio (22/12/2003)

AUTHORISED: Phil Coutts (22/12/2003)

Disclaimer:
The information contained in this specification should not be construed as recommending the use of our product's fitness for any particular purpose. Prospective purchasers are invited to conduct their own tests and studies to determine suitability for a particular purpose and specific applications. This product is an agricultural product and as such Scalzo cannot guarantee zero foreign material.

DESCRIPTION

Produced from walnuts which have been shelled and diced.

This is an all natural product, containing no additives or preservatives, and may therefore be subject to seasonal colour and flavour variations.

Country of Origin: USA

PHYSICAL STANDARDS

Flavour:	Typical of walnut, free from off or objectionable flavours
Appearance:	Free Flowing - Pieces
Colour:	Light & light amber - 60% max. light, 2% max. amber, 0.5% max. darker than amber
Odour:	Typical of walnut, free from off or objectionable odours

Sieve Analysis:

Sieve	Retained On	Passed Thru	Min (%)	Max (%)	Typical
12.7mm (Round Hole)	☐	☑	98.00		
6.35mm (Round Hole)	☐	☑		3.00	
3.18mm (Round Hole)	☐	☑		1.00	

Innovative Supplier of Food Ingredients

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SPECIFICATION
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Defects:

Defect	Defect Range
Total defects	5.0% maximum by weight

Foreign Materials:

Foreign Matter	Level	Min (%)	Max (%)
CRITICAL - classified as Metal, Glass, Wood, Stones, Hard Plastic, Other Nuts, Live Infestation, Rodent Droppings	Target Nil		
MAJOR - classified as Pliable Plastic, Fibres, Strings	Target Nil		
MINOR - classified as Nut Shells, Stalks, Stems, Dead Infestation, Extraneous Vegetable Matter	0.03% maximum by weight		

CHEMICAL PARAMETERS

Property	Min	Max	Typical	Test Meth	Comments
Moisture		4.5%			
Free Fatty Acids		1.5%			
Peroxide Value		5.0meq/Kg			
Aflatoxin			Not Detected		@<1ppb

MICROBIOLOGICAL PARAMETERS

Property	No of samples per batch (n)	Accept # samp. b/n m and M (c)	GMP (m)	Max (M) Rejection Limit	Test Method
Total Plate Count				50,000/g	
Yeasts				20,000/g	
Moulds				20,000/g	
Coliforms				1,000/g	
E. coli				3/g	
Salmonella				Absent/50g	

NUTRITIONAL INFORMATION

Nutrient	Avg Qty Per Serving	Avg Qty Per 100g
ENERGY	2910kJ (694Cal)	2910.0kJ (695Cal)
PROTEIN	14.4g	14.4g
TOTAL FAT	69.2g	69.2g

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- SATURATED	4.4g	4.4g
CARBOHYDRATE	3.0g	3.0g
- SUGARS	2.7g	2.7g
DIETARY FIBRE		6.4g
SODIUM	3mg	3.0mg
POTASSIUM		440.0mg

DIETARY CLAIMS

Suitable for Vegetarians	☑	Suitable for Lacto-ovo Vegetarians	☑	Suitable for Lacto Vegetarians	☑
Suitable for Vegans	☑	Suitable for Cocliacs	☑		
Halal	☐	Halal Certification	☐	Date	
Kosher	☑	Kosher Certification	☑	Date	31/3/2004
Genetically Modified	☐	Contains GM Processing aids	☐	Contains additives which are GM	☐

FOOD ALLERGENS

Property	Present In Raw Material	Present On Site
Tree Nuts	☑	☒

FOOD SENSITIVITIES

Property	Present In Raw Material	Present On Site
No Known Food Sensitivities	☐	☒

INGREDIENTS

Ingredient	Labelling
Walnut	

PACKAGING DETAILS

Packaging: Cardboard carton with polyethylene liner

Pack Type: Carton Weight: 13.61kg

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Storage Cond.: Store in a cool, dry area

Shelf Life: 6 Months from date of manufacture/packing