Bulla Dairy Foods

R&D Finished Good Specification

5001532 - Bulla IceCream Double Chocolate Tray 5Lx2

1. GENERAL PRODUCT INFORMATION	
Product Description	Chocolate Flavoured Ice Cream with Chocolate Sauce in a 5L tray
Legal Product Description	Chocolate Flavoured Ice Cream with Chocolate Sauce (7%)
Intended Use	This product is ready to eat and intended for foodservice sale.
Intended Consumers	The intended consumer is the general public. While not specifically intended for high risk consumers, it is possible that the product can be consumed by this category.
Pack Size	5L

2. NUTRITION INFORMATION PANEL		
Servings Per Package	50	
Serving size	47g	
	Avg. quantity per serving	Avg. quantity per 100g
Energy	423kJ (101Cal)	900kJ (215Cal)
Protein	1.3g	2.8g
Fat, Total	5.2g	11.1g
- Saturated	3.6g	7.6g
- Trans	0.2g	0.5g
Carbohydrate	12.1g	25.7g
- Sugars	10.0g	21.3g
Sodium	20mg	42mg

3. INGREDIENT & ALLERGEN DECLARATION

INGREDIENTS: WATER, FRESH CREAM (**MILK**) (23%), SUGAR, FRESH **MILK**, **MILK** SOLIDS, MALTODEXTRIN, COCOA SOLIDS (2%), GLUCOSE SYRUP, SWEETENED CONDENSED **MILK**, VEGETABLE OIL, EMULSIFIER (471), THICKENERS (PECTIN, GUAR GUM, XANTHAN GUM, LOCUST BEAN GUM, CARRAGEENAN), CARAMELISED SUGAR, COLOUR (CARAMEL IV), SALT, NATURAL FLAVOURS.

CONTAINS: MILK.

4. CHARACTERISING STATEMENTS

CONTAINS NO LESS THAN 10% MILK FAT IN ICE CREAM.

5. ORGANOLEPTIC PROPERTIES	
Colour	Creamy brown ice cream with visible dark brown coloured sauce throughout.
Appearance	Light brown ice cream with dark brown ice-cream swirled throughout.
Odour	True to chocolate. Free from foreign or objectionable odours.
Flavour	True to Chocolate ice cream and chocolate fudge sauce, free from foreign or objectionable flavours.
Texture	Smooth and creamy Free from extraneous matter.

6. MICROBIOLOGICAL SPECIFICATIONS		
Test	Target Specification	Test Method
Coliforms	<100 cfu/g	Internal Laboratory
Standard Plate Count	<50,000 cfu/g	Internal Laboratory

7. PHYSICAL SPECIFICATIONS		
Test	Specification	Test Method
N/A		

8. CHEMICAL SPECIFICATIONS		
Test	Specification	Test Method
Milk Fat	No Less Than 100g/kg Milk Fat in Ice Cream	Calibrated FTIR Analyser
Phosphatase	Negative	Internal Laboratory
Total Solids	No Less Than 168g/L of Food Solids in Ice Cream	Calibrated FTIR Analyser
Nutritional Information Panel Testing	Within +/- 20% of the label	External Laboratory

9. CLAIMS & STATEMENTS	
Nutrient Content Claim/s	N/A
General Health Claim/s	N/A
High Level Claim/s	N/A
Consumer Claim/s	No Added Artificial Colours or Flavours Made with Fresh Australian Cream Australian Family Owned & Made Halal Suitable
Country of Origin	Made in Australia.
Warning Statements	N/A
Advisory Statements	N/A
GMO & Irradiation Statement	This product is radiation free and does not require labelling as a genetically modified food in accordance with the Australian Food Standards Code.
Additional Information	This product complies with the Australian Food Standards Code and all applicable Australian State and Federal Legislation.
Dietary Claims	Suitable for Ovo Lacto Vegetarians. Suitable for Lacto Vegetarians.
Health Star Rating	2.0 Health Star Rating

10. STORAGE & TRANSPORT	
Storage Requirements	Store at or below -18°C
Shelf Life (Days)	730
Shelf Life Unit Code	Best Before (dd/mm/yyyy) 此日期前最佳 (日/月/年)

11. PACKAGING SPECIFICATIONS			
Packaging Format	Ice cream is packed into a plastic tub & sealed with a plastic lid. Two Tubs are packed into an outer carton one on top of the other.		
EAN (Retail Barcode)	9310161019768	Carton Net Weight (kg)	4.776
TUN (Outer Barcode)	19310161019765	Carton Gross Weight (kg)	5.406
Retail Unit Net Weight (kg)	2.388	Cartons Per Pallet	54
Retail Unit Gross Weight (kg)	2.567	Layers Per Pallet	3
Retail Units Per Carton	2	Cartons Per Layer	18
External Retail Unit Dimension (HxWxD/L)	140.00 x 165.00 x 355.00mm		
External Carton Dimension (HxWxD/L)	285.00 x 170.00 x 365.00mm		