

REVISION /1	PRODUCT SPECIFICATION AND INTENDED USE	
Authorized by: IVAN YOU	Date: 08.08.2022	

Hermans Vegetarian Arancini											
SCOPE / PURPOSE OF HACCP PLAN	The scope of the HACCP Plan includes raw material received through the final product distribution to the customer. The purpose of the HACCP Plan is to maintain quality and safety aspects, meet regulatory and customer requirements.										
COMPOSITION	Vegetarian risotto [(water, mushroom, rice, peas, onion, parmesan cheese (pasteurized milk, cultures, salt, non-animal rennet, tapioca starch, preservative (200), thickener (E1422, E1442), garlic, salt, pepper, parsley flakes], batter [water, wheat flour, egg albumen, salt, mineral salts (450,500), colour(100)], vegetable oil (soy bean oil/canola/sunflower oil - antioxidant 319, antifoam 900a), dusting crumb [wheat flour (thiamine and folic acid added), yeast, iodised salt], breadcrumb (wheat flour, salt, yeast, canola oil, wheat gluten, natural colours (100, 160b)										
COUNTRY OF ORIGIN	Made in Australia from at least 85% Australian ingredients.										
PRODUCT SIZE AND APPEARANCE	Ball shape with a golden yellow crumb. 25 grams per piece +/- 10% tolerance.										
METHOD OF PRESERVATION	Refrigeration and freezing.										
PACKAGING - PRIMARY	Net weight 5 x 1kg per carton. Food grade plastic liner.										
PACKAGING - SECONDARY	Food grade cardboard carton.										
STORAGE	Store at or below -18 degrees Celsius.										
SHELF LIFE	18 months at or below -18 degrees Celsius.										
MODE OF TRANSPORT	Transported in a refrigerated food transport vehicle.										
ALLERGENS And SENSITIVE CUSTOMERS	Contains gluten, milk, soy and egg products. May contain traces of fish and nuts.										
GMO Statement	To our knowledge this product does not contain any G.M.O ingredients										
LABELLING	Company name, address, product name, ingredient list, Best Before Date, storage requirements, Nett weight and Made in Australia.										
CERTIFICATION	Halal – YES. Kosher – NO.										
FINAL CUSTOMER PREPARATION	Semi-cooked product. Must be fully cooked prior to serving. Deep fry: cook from frozen in oil at 175°C for 4 minutes and rest for 1 minute before serving. Ensure inside is piping hot before serving. Oven: set oven to 200°C and cook for 15-20 minutes. Allow to rest for 1 minute before serving. Cooking times may vary depending on appliance. Special Note: Due to nature of product, it is normal for some oozing or splitting to occur.										
MICROBIAL LIMITS (Note: Limits stated refer to satisfactory limits. Action plan is available in "Microbial Limits" section of HACCP Plan.	<table border="1" style="width: 100%;"> <thead> <tr> <th>TEST</th> <th>LIMIT</th> </tr> </thead> <tbody> <tr> <td>E.Coli</td> <td><10g/100</td> </tr> <tr> <td>Salmonella</td> <td>Absent in 25g</td> </tr> <tr> <td>Total viable aerobic count</td> <td><100,000</td> </tr> <tr> <td>Bacillus Sereus</td> <td><100cfu/g</td> </tr> </tbody> </table>	TEST	LIMIT	E.Coli	<10g/100	Salmonella	Absent in 25g	Total viable aerobic count	<100,000	Bacillus Sereus	<100cfu/g
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NUTRITIONAL INFORMATION	AVERAGE QUANTITY PER SERVE	AVERAGE QUANTITY PER 100g
<p>Note: Some level of deviation is expected due to nature or ingredients used.</p>		
ENERGY		1070kj
PROTEIN		5.2g
TOTAL FAT		13.7g
SATURATED FAT		2.9g
CARBOHYDRATE (Available)		26.4
SUGARS		0.6
SODIUM		493mg