

PRODUCT SPECIFICATION



Product Code: P301241

Product Description: Feta Crumble Cheese 300g

Product Application:

Specifically designed for use as an ingredient in various dishes and as a topping for various products.

Nutritional Information:

Servings Per Package:	3	
Serving Size:	100g	
	Average Quantity per Serving	Average Quantity per 100g
Energy	1285kj	1285kj
Protein	17.8g	17.8g
Fat, Total	26.5g	26.5g
- Saturated	17.6g	18.9g
Carbohydrate	<1g	<1g
- Sugars	<1g	<1g
Sodium	1100mg	1100mg

Note: Quantities stated above are averages only.

Packaging:

Primary: Each pack is gas flushed then packed into barrier film

Secondary: Packed into cartons and palletised on to a cardboard lined pallet.

Pack Sizing	10 x 300g
Carton Dimensions	224 x 153 x 245
Cartons per pallet	60
Layers per pallet	2
EAN	9326034001945
TUN	19326034001942

Date Coding:

Example:

Best Before Date: DD/MM/YY

Batch Identification Code: YYMMDD-xxx

Batch Code: 180306-xxx, Production Date 06/03/18 and xxx batch reference number.

Shelf Life:

Unopened: Maximum of 4 months from day of packing.

Storage & Handling:

Product should be stored and transported between 0 to 4 °C

Country of Origin:

Made in Australia from at least 98% Australian Ingredients

Ingredients:

Cheese [Pasteurised **Milk**, Salt, Starter Culture, Enzyme (Non Animal Rennet), Calcium Chloride (509)] , Anticaking Agent (460), Preservative (200)

Allergen & Dietary Suitability:

Allergen:	Contains Milk
Vegetarian:	Suitable
Religious Certification:	Halal
GMO Status:	None GMO

Typical Microbiological Analysis:

Salmonella	Not Detected in 25g
E. coli	< 10cfu/gm
Coliforms	<100cfu/gm
Listeria Species	Not Detected in 25g
Staphylococci	<100cfu/gm
Yeast & Mould	<100 cfu/gm

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receipt into store, storage, production, packaging, distribution, and to customers.

Purpose: To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.