

## KPSP 5.13 - Product Specification - FS Sticky Date Slab

7 Hi-Tech Drive

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## FS Sticky Date Slab

Product Number: 104001

Site Details: 7 Hi-Tech Drive

### Ingredients:

Water, Brown Sugar, Self-Raising Flour (**Wheat** Flour, Raising Agents (339, 341, 450, 500)), Pitted Dates (Rice Flour), Canola Oil, Whole **Egg** Powder, Bicarb Soda.

**Contains: Gluten & Egg**

**May Contain: Traces of Tree Nuts, Soy, Sulphites, Milk, Pit or Pit Fragments**



### Allergens:

	YES	NO	MAY CONTAIN
Cereals containing gluten & their products: Wheat, Rye, Barley, Oats, Spelt & Hybrid	X		
Crustacean & products		X	
Egg & egg products	X		
Fish & fish products		X	
Milk & milk products			X
Tree Nuts & their products			X
Peanuts & their products		X	
Sesame Seeds & their products		X	
Soybeans & their products			X
Sulphite in concentrates of 10mg/kg or more			X
Royal Jelly presented as a food or Royal Jelly present in food		X	
Bee Pollen		X	
Propolis		X	
Lupins		X	

### Nutritional Data:

Serving per package: 28		Serving Size: 67g – 72g	
Nutrient	Average QTY per 72g Serving	Average QTY per 100g	
Energy	864kJ	1200kJ	
Protein	3.3g	4.6g	
Fat, Total	5.3g	7.3g	
- Saturated	<1g	<1g	
Carbohydrate, Total	35.3g	49.0g	
- Sugars	22.3g	31.0g	
Dietary Fibre	1.7g	2.4g	
Sodium	237mg	330mg	

### Parameters:

Number	Version	Approval Date	Review date	Date last saved	Date last printed	Uncontrolled when printed
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The Country Chef Bakery Company

<b>Sensory</b>	
Appearance	<i>Slab pudding with date pieces</i>
Colours	<i>Medium brown in colour with dark pieces of dates</i>
Aroma	<i>Sweet aroma of brown sugar and dates</i>
Flavour	<i>Sweet taste of brown sugar and dates</i>
Texture	<i>Moist cake-like texture with pieces of dates scattered throughout</i>
<b>Chemical</b>	
Potassium Sorbate	<i>&lt;1200 mg/Kg</i>
aW	<i>&lt;0.93</i>
<b>Microbial</b>	
Standard Plate Count	<i>&lt;1,000,000 cfu/g</i>
Mould	<i>&lt;1,000 cfu/g</i>
Yeast	<i>&lt;1,000 cfu/g</i>
Coagulase Positive Staphylococcus	<i>&lt;100 cfu/g</i>
Bacillus Cereus	<i>&lt;100 cfu/g</i>

<b>Storage</b>	
Data Coding	<i>Best Before: Julian code and DD/MMM/YYYY printed on shipper. Julian code and time printed on primary packaging</i>
Storage Conditions – Frozen	<i>Keep frozen at -18°C</i>
Storage Conditions – Ambient	<i>Store in a cool dry place &lt;25°C</i>
Shelf Life – Frozen	<i>210 days from manufacture when kept frozen at -18°C</i>
Shelf Life – Ambient	<i>7 days shelf life from thaw when kept wrapped in plastic wrap avoid slab drying out. Day of thaw being day 1</i>

<b>Packaging</b>	
Primary	<i>Printed cardboard box with cardboard and silicone paper inserts. Shrink wrap overlay with bartender label attached</i>
Secondary	<i>N/a</i>
Tertiary	<i>Printed cardboard shipper</i>
<b>Palletisation</b>	
Units per box	<i>4</i>
Layers on a pallet	<i>3</i>
Boxes per layer	<i>10</i>
Pallet height	<i>1.19m</i>
Max pallet stack	<i>2</i>

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