

KP2SP 6.0 - TCCBC 1 Pavlova Base Serves 12

COUNTRY CHEF BAKERY

Product Number: 101012

11 Hitech Drive

TCCBC 1 Pavlova Base Serves 12

Kunda Park QLD 4556 QA Manager: Max Zhang QA Co-Ordinator: Sue Jansen

Site Details: 11 Hitech Drive Kunda Park

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Ingredients:

07 5476 7633

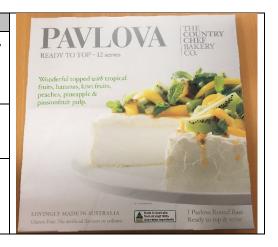
Caster Sugar, Egg White Mix (Egg White, Stabilisers (415, 412), Antifoaming Agent (1505)), Egg White Powder, White Vinegar, Preservative (202), Natural Vanilla Flavouring.

COOL STATEMENT

Made in Australia from at least 96% Australian ingredients

ALLERGEN STATEMENT & PRODUCT CLAIMS

Contains Egg Gluten Free



Allergens:	NO	YES	MAYBE
Cereals containing gluten and their products: wheat, rye, barley,	х		
oats, spelt & hybrid.	X		
Crustacean & products	Х		
Egg & egg products		Х	
Fish & fish products	Х		
Milk & milk products	Х		
Tree Nuts & their products	Х		
Peanuts & their products	Х		
Sesame Seeds & their products	Х		
Soybeans & their products	Х		
Sulphite in concentrates of 10mg/kg or more	Х		
Royal Jelly presented as a food or royal jelly present in food	Х		
Bee pollen	Х		
Propolis	Х		
Lupins	Х		

Nutritional Data:				
Servings per package: 12 Serving Size: 41				
<u>Nutrient</u>	Average QTY per 41g Serving	Average QTY per 100g		
Energy	516.6kJ	1260kJ		
Protein	1.6g	3.9g		
Gluten	Not Detected	Not Detected		
Fat, total	<1	<1		
- Saturated	<1	<1		
Carbohydrate, total	28.7g	70g		
- Sugars	28.7g	70g		
Dietary Fibre	0.2g	0.5g		
Sodium	27mg	66mg		

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Parameters:	
Sensory	
Appearance	Round 500g pavlova placed on a disc, sealed in plastic and
• •	placed in a box. Some flaking around sides, distinctive of
	the product.
Colours	Creamy coloured crust encasing fluffy, white centre
Aroma	Fresh, clean sweetness unique to pavlova
Flavour	Sweet, sugary light caramelised taste with a subtle vanilla
	flavour.
Texture	Crisp crust encasing a fluffy, light, marshmallow texture.
Chemical	
Potassium Sorbate	<1200mg/kg
aW	<0.83
Microbial	
Standard Plate Count	<1,000,000 cfu/g
Mould	<1,000 cfu/g
Yeast	<1,000 cfu/g
Salmonella spp.	ND in 25g
Bacillus Cereus	<100 cfu/g
Enterobacteriaceae	<1000 cfu/g

Storage			
Date Coding	Julian code & time. Best Before applied in store.		
Storage Conditions – Frozen	1 year from manufacture kept frozen at -18°C		
Storage Conditions – Chilled	N/A		
Storage Conditions – Ambient	Store in a cool dry place out of direct sunlight		
Shelf Life - Frozen	1 year from manufacture kept frozen at -18°C		
Shelf Life - Ambient	35 days from thaw		
Shelf Life - Chilled	N/A		

<u>Packaging</u>			
Primary Board, paper ring with plastic encasing			
Secondary Printed cardboard inner			
Tertiary	Printed cardboard Outer		
<u>Palletisation</u>			
Units per Carton	6		
Layers on Pallet	5		
Boxes per Layer	8		
Pallet Height	1.23m		
Max Pallet Stack	1.23m		

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