

KP2SP 6.0 - TCCBC 1 Pavlova Base Serves 12

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TCCBC 1 Pavlova Base Serves 12

Product Number: 101012

Site Details: 11 Hitech Drive Kunda Park

Ingredients:	
<p>Caster Sugar, Egg White Mix (Egg White, Stabilisers (415, 412), Antifoaming Agent (1505)), Egg White Powder, White Vinegar, Preservative (202), Natural Vanilla Flavouring.</p>	
<p>CoOL STATEMENT Made in Australia from at least 96% Australian ingredients</p>	
<p>ALLERGEN STATEMENT & PRODUCT CLAIMS Contains Egg Gluten Free</p>	

Allergens:	NO	YES	MAYBE
Cereals containing gluten and 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:		
Servings per package: 12		Serving Size: 41g
Nutrient	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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The Country Chef Bakery Company

Parameters:	
Sensory	
Appearance	<i>Round 500g pavlova placed on a disc, sealed in plastic and placed in a box. Some flaking around sides, distinctive of the product.</i>
Colours	<i>Creamy coloured crust encasing fluffy, white centre</i>
Aroma	<i>Fresh, clean sweetness unique to pavlova</i>
Flavour	<i>Sweet, sugary light caramelised taste with a subtle vanilla flavour.</i>
Texture	<i>Crisp crust encasing a fluffy, light, marshmallow texture.</i>
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	<i>Julian code & time. Best Before applied in store.</i>
Storage Conditions – Frozen	<i>1 year from manufacture kept frozen at -18°C</i>
Storage Conditions – Chilled	<i>N/A</i>
Storage Conditions – Ambient	<i>Store in a cool dry place out of direct sunlight</i>
Shelf Life - Frozen	<i>1 year from manufacture kept frozen at -18°C</i>
Shelf Life - Ambient	<i>35 days from thaw</i>
Shelf Life - Chilled	<i>N/A</i>

Packaging	
Primary	Board, paper ring with plastic encasing
Secondary	Printed cardboard inner
Tertiary	Printed cardboard Outer
Palletisation	
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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