	!		A DECEMBER OF			
27 Gerald Street						
Marrickville	NSW 2204 Ph.	+61(0)295196181	a strate and			
Product Speci	fication Fax	+61(0)295655304				
Product Group	Stretched Curd	. ,	ct Class			
Product Sub Group			ct Grade			
Product Name	Cherry Bocconcini 1kg	Tioda				
Product Description	Bocconcini cheese are semi sot	t bodied cheeses.				
EAN No	9333942000038 TUN No. 19333942000035					
Vanufacturer/Packer	Paesanella Cheese					
	27 Gerald Street					
Name & Address)						
	Marrickville NSW 2204					
Country Of Origin	Australia					
Country Of Origin Statement	Produced In Australia					
Packaging : Retail Pack		Dimensions				
Pack Size / Weight / Volume	1kg	Packaging Type	Food Grade Plastic Tubs			
Packaging : Shipping		Dimensions	518x342x152			
Pack Size / Weight / Volume	6 x 1kg	Packaging Type	Cardboard Boxes			
Product Labelling Details	Labels are affixed to product and contain the following information. Manufacturers name					
	Product name Use by code Ingredients Weight Address of manufacturer Telephone numbe					
	Keep refrigerated Product of Australia Nutritional Panel Information.					
Ingredient Declaration On Pasteurised Cows Milk, Salt, Food Acid (330), Rennet (Non Animal)						
Retail Package						
DateCoding / Traceability eg.	Use By Date					
(Batch Code, Date, Lot No).						
	Use By Date Refrigerate before and after ope	ning. Ready to eat.				
(Batch Code, Date, Lot No).		ning. Ready to eat.				
(Batch Code, Date, Lot No).		ening. Ready to eat.				
(Batch Code, Date, Lot No). Serving Instructions Product Formulation		Product Formulation	Quantity			
Batch Code, Date, Lot No). Serving Instructions Product Formulation ngredient	Refrigerate before and after ope		Quantity			
(Batch Code, Date, Lot No). Serving Instructions Product Formulation Ingredient Pasteurised Cow Milk	Refrigerate before and after ope	Product Formulation	Quantity			
(Batch Code, Date, Lot No). Serving Instructions Product Formulation Ingredient Pasteurised Cow Milk Salt	Refrigerate before and after ope	Product Formulation	Quantity			
(Batch Code, Date, Lot No). Serving Instructions Product Formulation Ingredient Pasteurised Cow Milk Salt Food Acid (330)	Refrigerate before and after ope	Product Formulation	Quantity			
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(Batch Code, Date, Lot No). Serving Instructions Product Formulation Ingredient Pasteurised Cow Milk Salt Food Acid (330)	Refrigerate before and after ope    Quantity	Product Formulation Ingredient	Quantity			
(Batch Code, Date, Lot No). Serving Instructions Product Formulation Ingredient Pasteurised Cow Milk Salt Food Acid (330) Rennet (Non Animal)	Refrigerate before and after ope Quantity	Product Formulation Ingredient				
Batch Code, Date, Lot No). Serving Instructions Product Formulation ngredient Pasteurised Cow Milk Salt Food Acid (330) Rennet (Non Animal) Product Formulation	Refrigerate before and after ope    Quantity	Product Formulation Ingredient				
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Batch Code, Date, Lot No). Serving Instructions Product Formulation ngredient Pasteurised Cow Milk Salt Food Acid (330) Rennet (Non Animal) Product Formulation ngredient	Refrigerate before and after ope Quantity Quantity What are the key cha % Quantity In Final Product	Product Formulation Ingredient	% Quantity In Final Produc			
Batch Code, Date, Lot No). Serving Instructions Product Formulation ngredient Pasteurised Cow Milk Salt Food Acid (330) Rennet (Non Animal) Product Formulation ngredient Mandatory And Advisory Warn	Refrigerate before and after ope Quantity Quantity What are the key cha % Quantity In Final Product	Product Formulation Ingredient acterising ingredients? Product Formulation Ingredient quired to list any statements	% Quantity In Final Produc			
(Batch Code, Date, Lot No). Serving Instructions Product Formulation ngredient Pasteurised Cow Milk Salt Food Acid (330) Rennet (Non Animal) Product Formulation ngredient Mandatory And Advisory Warn Risk to pregnant women, the e	Refrigerate before and after ope Quantity Quantity What are the key cha % Quantity In Final Product ing Statements. Is this product re	Product Formulation Ingredient	% Quantity In Final Produc			
(Batch Code, Date, Lot No). Serving Instructions Product Formulation Ingredient Pasteurised Cow Milk Salt Food Acid (330) Rennet (Non Animal) Product Formulation Ingredient Mandatory And Advisory Warn Risk to pregnant women, the e Genetically Modified Products	Refrigerate before and after ope Quantity Quantity What are the key cha % Quantity In Final Product	Product Formulation Ingredient	% Quantity In Final Produc			
(Batch Code, Date, Lot No). Serving Instructions Product Formulation Ingredient Pasteurised Cow Milk Salt Food Acid (330) Rennet (Non Animal) Product Formulation Ingredient Mandatory And Advisory Warn Risk to pregnant women, the e	Refrigerate before and after ope Quantity Quantity What are the key cha % Quantity In Final Product ing Statements. Is this product re- iderly and immuno-suppressed p (GMO) Is this product required to	Product Formulation Ingredient	% Quantity In Final Produc			

Revision No 1

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Paesanella Ch	eese				A CONTRACTOR OF THE OWNER OWNER OF THE OWNER OWNER				
27 Gerald Street									
Marrickville	NSW	2204 <b>Ph.</b>	+61(0)295196	5181	Statist,				
Product Sp	Product Specification Fax +61(0)295655304								
Product Group				Product Class					
Product Sub Group				Product Grade					
Product Name	Cherry Boccor	ncini 1kg							
Nutritional Information									
Nutritional Claim Descr			1						
Servings Per Package	84		Serving Size	12g					
Energy		Quantity Per Se	erving	Quantity Per 1	00g / 100ml				
		104		864					
Destain	Ca			10.0					
Protein	-		2.2		18.6				
Fat	Total g Saturated g			14.8	14.8				
Carbohydrate	•	<0.01							
Carbonyarate	Sugars g			<0.5					
Sodium	• •	1 19		156					
	ts (Insert Name, Quanti		Quantity Per 100 c						
Nutrient		Quantity Per Se			Quantity Per 100g / 100ml				
Organalantia Critoria									
Organoleptic Criteria Colour		White							
Visual Appearance		Round Mouthfull size balls							
Sensory		Mild Flavour							
Sensory Defects, Paras	sites and Pests								
Sensory Defects									
Parasites Pests									
Biological Parasites									
Physical Damage									
Microbiological Criteria		_							
Salmonella Not detecte	ed in 25g	-							
E coli < 10 cfu/g		-							
Listeria monocytogene		-							
Coagulase positive sta	· · · ·	<u> </u>							
Storage And Handling Requirements		Store between 0°C and 4°C							
Shelf Life Criteria (Product capability and actual on label)		30 days. Package is identified with use by code.							
Preservation Method		Store in potable water between 0°C and 4°C							
Distribution Requirements		Refrigerated transport between 0°C and 4°C							

Paesanella Chees	e				
27 Gerald Street					
Marrickville	NSW 2204	<b>Ph.</b> +61(0)295196181			
Product Specification Fax +61(0)295655304					
Product Group	Stretched Curd			Product Class	
Product Sub Group				Product Grade	
Product Name	Cherry Bocconcini 1kg				



Attachments