



FINISHED PRODUCT SPECIFICATION-STRAWBERRY & CREAM

Controlled if signed in red by DCO:	HACCP Folder	8.3 Finished Product Specs:	Doc # 2360	Ver: 1
Document Owner Vidhya Subramanyan	Reviewed by Charlie Saliba	Approved by: Anthony Raffa	Date Approved: 06/06/2016	Next Review Date: 06/06/2019

1. Product Appearance: A starch gelatine based double layered aerated gum confectionery



2. Ingredient listing

Glucose syrup (wheat), Sugar, Starch (wheat), Water, Invert syrup, Sodium Citrate (331), Citric acid (330), Gelatine, Glycerine, Flavours, Colour (124).

3. Allergen Statement:

Contains Gluten

4. NUTRITION INFORMATION (BASED ON THEORITICAL CALCULATIONS)

Serving size: 15g		
	Average Quantity per Serving	Average Quantity per 100g
ENERGY	215kJ (51Cal)	1430kJ (342Cal)
PROTEIN	0.1g	0.9g
FAT, TOTAL	0.0g	0.0g
- SATURATED	0.0g	0.0g
CARBOHYDRATE	10.5g	70.3g
- SUGARS	6.1g	40.8g
SODIUM	23mg	152mg

5. Microbiological Specifications:

Test/Parameter	Specification	Test Method
Standard Plate Count	Less than 5000cfu /g	NATA Approved External Lab
Yeasts & Moulds	Less than 100cfu /g	NATA Approved External Lab
Coliforms (MPN)	Less than 100cfu /g	NATA Approved External Lab

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6. Physical/ Chemical

Test/Parameter	Specification	Test Method
Moisture	15% - 17%	NATA Approved External Lab
pH	4.0- 5.0	Allsep's – Doc#507
Water activity	<0.7	Allsep's- Doc #1082

7. Shelf Life:	18 months from the date of packing if stored unopened package as per conditions described below.
8. Packing:	8x 1kg clear bags to a shipper. 80 Shippers to a pallet.
9. Batch Code:	Best Before date printed on the rear of the bag with packed date. Shippers labelled with Best Before date
10. Storage Conditions:	Store in a cool and dry place. (preferable 18°C-24°C) When re-packaging, product must be packed in an environment between 45-65%RH.
11. Country of Origin:	Made in Australia from not less than 96% Australian ingredients