



# The Muesli Company Pty Ltd

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SAI GLOBAL

HACCP Lic HCV00440  
SAI Global

## FINISHED PRODUCT SPECIFICATION SHEET

<b>Product Name</b>	<b>Toasted Muesli (Wheat Free)</b>		
<b>Country of Origin</b>			
	<b>TMWF/750</b>	<b>Toasted Muesli 750g</b>	<b>Retail Pack</b>
<b>Brand Name</b>	<b>THE MUESLI COMPANY</b>		
<b>Intended Use</b>	For the use as a ready to eat breakfast cereal or as a recipe for other products, eg muesli bars. Intended for general consumption with or without further preparation. • The food is intended for RETAIL and FOOD SERVICE.		
<b>Ingredients Listing from largest to smallest</b>	DRY ROASTED TOASTED OATS, DRIED FRUIT 30% (SULTANAS, PAW-PAW, DATES, PINEAPPLE, RAISINS, CURRANTS, APRICOTS,) SUNFLOWER KERNELS, BUCKWHEAT KERNELS, PRESERVATIVE (220)*.  <i>• We reserve the right to vary the combination of same by deletion if necessary as dictated by seasonal availability.</i>		
<b>Product Description</b>	Normally consumed with milk or can be consumed "as is". Dried fruits, grains and seeds blended into a Muesli mix.		

<b>Dietary Status – Specify if Suitable for YES / NO</b>		<b>How has this been validated?</b>	<b>Certificate available (YES / NO)</b>
<b>HALAL Accreditation</b>		YES Certified / Inspection	YES
<b>KOSHER Accreditation</b>		NO Certified / Inspection by Kosher Australia	NO

<b>Ovo-lacto-vegetarian</b>	YES	Finished Product Specification Sheets	• Sheets are available upon request
<b>Lacto-vegetarian</b>	YES	Finished Product Specification Sheets	• Sheets are available upon request
<b>Vegan</b>	YES	Finished Product Specification Sheets	• Sheets are available upon request
<b>Free from added MSG</b>	YES	Finished Product Specification Sheets	• Sheets are available upon request
<b>Free from Artificial Colouring</b>	YES	Finished Product Specification Sheets	• Sheets are available upon request

<b>Free from Artificial Flavouring</b>	YES	Finished Product Specification Sheets	• Sheets are available upon request
• PIF document is available upon request for this product			

<b>Allergens – Preservative</b> • <b>Sensitive Population</b>	Gluten, Sulphur Dioxide (220).  * Some dried fruit components may contain Sulphur Dioxide (220) to maintain natural colours and shelf life. Children less < 3 years of age People sensitive to Sulphur Dioxide
<b>Allergens –</b>	

Please fill the following table for each product.

- **Column 1** indicates the allergens that may be found in the product, from addition or cross-contamination.
- **Column 2** indicates the allergens present in other products that are run on the same equipment but at a different time.
- **Column 3** indicates whether any allergens are present in your plant.

Please fill in each cell of that table with **YES** or a **NO** and, when applicable, include the name of the ingredient.

Do not leave empty cells.

<b>Component</b>	<b>• Column 1 Present in the product (Present-naturally found or deliberately added to the food)</b>	<b>• Column 2 Present in other products Manufactured on the same line</b>	<b>• Column 3 Present in the Same Manufacturing plant</b>
<b>Cereals</b> containing gluten and their products (inc wheat, rye, barley, oats, spelt, and their hybridized strains).	<b>Yes - Gluten</b>	<b>Yes</b>	<b>Yes</b>
<b>Peanut or its derivatives</b> , e.g. Peanuts – pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as <b>ground nut</b> .	<b>No</b>	<b>No</b>	<b>No</b>
<b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts (Filberts), coconut, macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts <b>or their derivatives</b> , e.g. nut butters and oils etc.	<b>No</b>	<b>No</b>	<b>No</b>
<b>Sesame or its derivatives</b> , e.g. paste and oils etc,	<b>No</b>	<b>No</b>	<b>No</b>
<b>Milk or its derivatives</b> , e.g. milk caseinate, whey and yogurt powder etc.	<b>No</b>	<b>No</b>	<b>No</b>
<b>Eggs or its derivatives</b> , e.g. frozen yolk, egg white powder and egg protein isolates etc.	<b>No</b>	<b>No</b>	<b>No</b>
<b>Fish or its derivatives</b> , e.g. fish protein and extracts etc.	<b>No</b>	<b>No</b>	<b>No</b>
<b>Shellfish</b> (including crab, crayfish, lobster, prawns and shrimp) <b>and Molluscs</b> (including snails, clams, mussels, oysters, cockle and scallops) <b>or their derivatives</b> , e.g. extracts etc.	<b>No</b>	<b>No</b>	<b>No</b>
<b>Soy or its derivatives</b> , e.g. lecithin, oil, tofu and protein isolates etc.	<b>No</b>	<b>No</b>	<b>No</b>
<b>Wheat or its derivatives</b> , e.g. flour, starches and brans etc.	<b>No</b>	<b>No</b>	<b>No</b>
<b>Sulphites</b> , e.g. sulphur dioxide (220) and sodium metabisulphites etc.	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>
<b>Coconut</b> or its derivatives	<b>No</b>	<b>No</b>	<b>Yes</b>
<b>Lupin</b> or its derivatives	<b>No</b>	<b>No</b>	<b>No</b>

<b>GMO Statement</b>	NON-GMO
<b>Regulatory Requirements</b>	<ol style="list-style-type: none"> <li>1. All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations.</li> <li>2. Shall meet and conform to all current food legislations.</li> </ol>
<b>General</b>	<ol style="list-style-type: none"> <li>1. Shall meet and conform to all current food legislations.</li> <li>2. Product shall be free from contamination, infestation and free from foreign flavours</li> </ol>

<b>Requirements</b>	and odours. 3. The product must be consistent in quality.
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<b>Metal Detection</b>	All products manufactured on site are all passed through a Metal Detector which will detect <ul style="list-style-type: none"> <li>• <b>Ferrous 1.5mm</b></li> <li>• <b>Non-Ferrous 2.5mm</b></li> <li>• <b>Stainless Steel 2.5mm</b></li> </ul> Metal Detector is calibrated DAILY. <b>METAL DETECTOR:</b> Do a detection sensitivity check at <b>START OF SHIFT, THE MIDDLE AND THE END OF EACH SHIFT</b>
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<b>Packaging Quantity</b>	<b>750g x 6pkts Retail Bag</b>		
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<b>Packaging</b>	Rewind:	<b>750G</b> packets are packaged in a flexible laminated film for Retail sale.
	Type:	Carton
	Seal:	Cartons are sealed using 48mm clear packaging type, (no hot melt glue used) • No rubber bands, staples, or any metal clips to be used.

<b>Product Shelf life</b>	Twelve (12) months from the Date of Manufacture. Date Marking Format: Best Before Date: DDMMYY to be printed on packaging
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<b>Batch Coding</b>	Batch Code – Julian Code eg ( B123 / 01 )
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<b>Transport Conditions</b>	To be transported at ambient temperatures away from moisture and strong odours. Tray truck: Tautliner (curtains) or Open Tray (dependent on weather). To be transported on vehicles used for transport of foods only.
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<b>Documentation to be Supplied with delivery</b>	Certificate of Compliance – if available. (on request). Please Note: Certificate of Analysis must be supplied upon EVERY delivery.
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<b>Nutritional Information</b>	<b>Serving Size: 50grams</b>	
	Average Quantity Per Serving	Average Quantity Per 100gram
Energy	832kJ	1664kJ
Protein	4.9g	9.8g
Fat, total	5.6g	11.1g
- Saturated	0.9g	1.7g
Total Carbohydrate	29.8g	59.6g
- sugars	11.4g	22.8g
Dietary Fibre, total	4.6g	9.1g
Sodium	7.5mg	15.0mg
<b>Delicious blend of Fruit, Grains &amp; Seeds</b>		

PHYSICAL	TEST / PARAMETER	SPECIFICATIONS	RESULT	METHOD
	Colour – Look	Colour – PASS		Visual – In house testing
	Flavour – Taste	Taste – PASS		In house testing
	Odour – Smell	No odour DETECTED		In house testing
	Appearance	PASS		Visual – In house testing
CHEMICAL	TEST / PARAMETER	SPECIFICATIONS	RESULT	METHOD

	Moisture	10% m/m maximum		External Analysis
	Water Activity	< 0.55%		External Analysis
<b>MICROBIOLOGICAL</b>	<b>TEST / PARAMETER</b>	<b>SPECIFICATIONS</b> <b>&lt; less than</b>	<b>RESULT</b>	<b>METHOD</b>
<b>Certificate of Analysis given upon request</b>	Standard Plate Count	< 50,000 cfu / gram		External Analysis
	E. Coli	< 3 cfu / gram		External Analysis
	Yeast	< 5000 cfu / gram		External Analysis
	Moulds	< 5000 cfu / gram		External Analysis
	Enterobacteriaceae	< 10 cfu / gram		External Analysis
	Bacillus Cereus	< 100 cfu / gram		External Analysis
	Coagulase Positive Staph	< 100 cfu / gram		External Analysis
	Salmonella	Not Detected / 25gram		External Analysis
	Listeria	Not Detected / 25gram		External Analysis
<b>ALLERGENS</b>	<b>TEST / PARAMETER</b>	<b>SPECIFICATIONS</b>	<b>RESULT</b>	<b>METHOD</b>
	Total Sulphite ( as SO <sub>2</sub> )	< 40 mg / kg		External Analysis
	r-Biopharm Gluten (Gliadin)	< 5ppm (limit of detection)		External Analysis

<b>Safety and Storage Conditions</b>	<p>There is no known risks associated with the handling or processing of this product. In order to ensure the integrity of our product, it must be stored in a cool and clean dry area, free from extremes of heat and humidity and away from sources of rodent or infestation contamination. No responsibility is taken for humid, hot dusty or infested storage conditions off site. Our recommended shelf life for this product is twelve (12) months after DATE OF MANUFACTURE, but we accept no responsibility for infestation fourteen (14 days) after the product has been received in customer's storage facilities.</p>
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<b>Quality Assurance Manager</b>	<b>Approved by :</b> <i>Jane Pavlis</i> <b>Jane Pavlis</b>	
	<b>Date</b>	<b>6<sup>th</sup> March 2018</b>