

PRODUCT SPECIFICATION



Product Code: P301445

Product Description: QSR Angel Hair Shredded Cheese 6x2kg

Product Application:

Designed for retail service use as a ready to eat product or general foodservice and bakery applications.

Nutritional Information:

Servings Per Package:	20		
Serving Size:	100g		
	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	335kJ	4%	1677kJ
Protein	4.62g	9%	23.1g
Fat, Total	6.72g	10%	33.6g
- Saturated	4.84g	20%	24.2g
Carbohydrate	0.28g	0%	1.4g
- Sugars	0.02	0%	<0.1g
Sodium	149mg	6%	745mg
Calcium		19%	747mg
<i>Note: Quantities stated above are averages only. Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.</i>			

Packaging:

Primary: Each pack is gas flushed then packed into barrier film.

Secondary: Packed into cartons and palletised on to a cardboard lined pallet.

Pack Sizing	6x2kg
Carton Dimensions	518x293x205
Bag/Package Dimensions	N/A
Pallet Dimension	1165x1165
Cartons per pallet	40
Layers per pallet	5
EAN	9315431002969
TUN	19315431002966

Date Coding:

Example Best Before Date: DD/MM/YY
Batch Identification Code: YYMMDD-xxx

Batch Code: 180517-xxx, Production Date 17/05/17 and xxx is the batch reference number.

Shelf Life:

Unopened: Maximum of 150 days from day of packing.
Once opened, remove excess air, reclose, keep refrigerated and best consume within 7 days.

Storage & Handling:

Product should be stored and transported between 0 to 5 °C

Country of Origin:

Made in Australia from Imported Ingredients

Ingredients:

Pasteurised Milk, Starter Cultures, Salt, Enzyme (Non-Animal Rennet), Anticaking Agent (460), Preservative (200), Colour 160a

Allergen & Dietary Suitability:

Allergen: Contains Milk
Vegetarian: Suitable
Religious Certification: Halal
GMO Status: None GMO

Typical Microbiological Analysis:

Coliforms	<100cfu/gm
E. coli	< 10cfu/gm
Staphylococci	<100cfu/gm
Salmonella	Not Detected in 25g
Listeria Species	Not Detected in 25g
Yeast & Mould	<100cfu/gm

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receipt into store, storage, production, packaging, distribution, and to customers.

Purpose: To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.

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