

# PRODUCT SPECIFICATION



**Product Code:** P301521

**Product Description:** Fine Shred Tasty Blend 2kg

## Product Application:

Specifically designed for use as an ingredient in various dishes and as a topping for various products.

## Nutritional Information:

Servings Per Package:	80		
Serving Size:	25g		
	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	393kJ	5%	1570kJ
Protein	3.4g	7%	13.7g
Fat, Total	8.0g	12%	32.1g
- Saturated	4.4g	18%	17.5g
Carbohydrate	2.1g	1%	8.6g
- Sugars	<1g	-	<1g
Sodium	197mg	9%	787mg

*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.*

## Packaging:

**Primary:** Each pack is gas flushed then packed into barrier film  
**Secondary:** Packed into cartons and palletised onto a cardboard lined pallet.

Pack Sizing	6 x 2kg
Carton Dimensions	518x293x205
Bag/Packet Dimension	W300mmxL390mm
Pallet Dimension	1165x1165
Cartons per pallet	40
Layers per pallet	5
EAN Barcode	9326034001099
TUN Barcode	10326034001096

## Date Coding:

Example

Best Before Date: DD/MM/YY

Batch Identification Code: YYMMDD-xxx

Batch Identification Code: 170911-xxx, Production Date 11/09/17 and xxx is the batch reference number.

## Shelf Life:

Unopened: Maximum of 7 months from day of packing.

## Storage & Handling:

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

## Country of Origin:

Packed in Australia from Imported Ingredients

## Ingredients:

Cheese [Pasteurised **Milk**, Salt, Cultures, Enzyme Non-Animal Rennet], Cheese Style [Water, Vegetable Oils, Modified Starch (E1422), Milk Protein, Salt, Emulsifying Salt (E341), Colour (E160a)], Anticaking Agent (460), Preservatives (200).

## Allergen & Dietary Suitability:

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

## Typical Microbiological Analysis:

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