

# PRODUCT SPECIFICATION



**Product Code: P600394ACF**

**Product Description: Real Caterers Sliced Cheddar 105 1.5kg**

## Product Application:

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

## Nutritional Information:

Servings Per Package:	105		
Serving Size:	14.5g		
	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	1710kJ	20%	1710kJ
Protein	24.4g	49%	24.4g
Fat, Total	34.8g	50%	34.8g
- Saturated	24.3g	101%	24.3g
Carbohydrate	<1g	<0.3%	<1g
- Sugars	<1g	<1%	<1g
Sodium	640mg	28%	640mg
Calcium	130mg*	16%	760mg
<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. * Recommended Dietary Intake</i>			

## Packaging:

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

**Secondary:** Packed into plain cartons.

Pack Sizing	8 x 1.5kg
Carton Dimensions	390x232x260
Pallet Dimensions	1165x165
Cartons per pallet	48
Layers per pallet	4
EAN Barcode:	9326034001525
TUN Barcode:	19326034001522

## 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 6 months from day of packing.

## Storage & Handling:

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

## Country of Origin:

New Zealand Cheese Packed in Australia

## Ingredients:

Cheese [Pasteurised Milk, Salt, Starter Culture, Enzyme (Non Animal Rennet)].

## Allergen & Dietary Suitability:

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

## Typical Microbiological Analysis:

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