PRODUCT SPECIFICATION



Product Code: P301156

Product Description: Real Dairy - Dairy Free Cheddar Slices 250g x24

Product Application:

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

Nutritional Information:

Servings Per Package: Serving Size: 40	6.25	
	Average	Average Quantity per
	Quantity	100g
	per Serving	
Energy	636kJ	1590kJ
Protein	<1g	<1g
Fat, Total	12.6g	31.5g
- Saturated	11.2g	28g
Carbohydrate	9.2g	23g
- Sugars	<1g	<1g
Sodium	312mg	780mg
Calcium	288mg	720mg
	(RDI 36%*)	

^{*}Recommended Dietary Intake

Note: Quantities stated above are averages only.

Percentage Daily Intakes are based on an average adult diet of 8700kl. Your daily intakes may be higher or lower depending on your energy needs.

Packaging:

Each pack is packed into barrier film then gas flushed Packed into cartons

Pack Sizing 24 x 250g Carton Dimension 366x265x89

Number of Slices 12 Cartons per pallet 120 Layers per pallet 8

EAN: 9315431001139 TUN: 19315431001136

Date Coding:

Example Best Before Date: DD/MM/YY

Batch Identification Code: YYMMDD-XXX

Batch Code: 180518-XXX Production Date 18/05/2018 and XXX is

the batch reference number

Shelf Life:

Unopened: Maximum of 8 months from day of packing.

Storage & Handling:

Product should be stored and transported between 1 to 5 °C

Country of Origin:

Packed in Australia from Imported Ingredients

Ingredients:

Water, Refined Coconut Oil, Potato and Pea Starches, Modified Potato Starch, Flavorings, Nutritional Fibers(Inulin), Calcium Citrate, Emulsifier (Modified Corn Starch (1450, E-1405), Sunflower Lecithin), Salt, Preservative (Potassium Sorbate), Food Colot (Beta-Carotene).

Dietary Suitability:

Cheese: Suitable for Vegan GMO Status: Non GMO

Typical Microbiological Analysis:

E. coli < 10cfu/gm

Listeria Species Not Detected in 25g

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receival 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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