PRODUCT SPECIFICATION GUACAMOLE

Country of Origin

 Statement:
 Australian Fruit - Made in Australia from at least 96% Australian ingredients.

 New Zealand Fruit - Made in Australia from less than 10% Australian ingredients with New Zealand Avocado

Description: Guacamole

Ingredient Declaration:

Avocado, Pickled Onion (Onion, Vinegar, Sugar, Salt), Raw Sugar, Spices, Garlic, Salt, Food Acids (270, 300), Lime Juice, Vegetable Gum (415)

<u>GMO Status:</u> This product is free from any Genetically Modified Organisms

Kosher Status: Kosher certified Halal Status: Halal certified

Allergen Status:

Allergen classification used:

- 1. Present naturally found or deliberately added to the food
- 2. Maybe present in trace amounts due to potential cross contamination
- 3. Completely absent
- 4. Refined from a potential allergen but all protein removed during refining

Allergen Type	Classification	Comments
*Cereals containing gluten and their products (including wheat, rye, barley, oats,		
spelt and their hybridised strains).	3	
*Crustacea and their products	3	
*Eggs and egg products	3	
*Fish and fish products	3	
*Milk and milk products	3	
*Nuts and nut products	3	
*Sesame seeds and sesame seed products	3	
*Peanuts and peanut products	3	
*Soybeans and soybean products	3	
*Added sulphites >10mg/kg	3	
*Bee products: royal jelly, bee pollen, propolis	3	
Tree nut, tree nut products	3	
Lupin and lupin products	3	
Celery	3	
Other allergenic seeds and their products (cottonseed, poppy seed, sunflower seed)	3	

*Allergenic substances that must be declared under Standard 1.2.3 of the Food Standards Code and as amended.

<u>Storage / Shelf Life:</u> Store all products frozen at -18°C to -24°C. Do not refreeze product.

Packaging Unit	Shelf Life Frozen (Stored < -18°C)	Shelf Life Thawed Unopened (Stored < 4°C)	Shelf Life Thawed Opened (Stored < 4°C)
1.5kg peel top tub with lid	3 years	30 days	4 days
500g peel top tub with lid	3 years	30 days	4 days
500g clear VFF pouch	3 years	30 days	4 days
250g clear VFF pouch	3 years	30 days	4 days

Special Labelling:

Product: - Manufacturer's Name & Address/Product Name/Product Code/Batch Code/Best Before/Net Weight/Shelf Life Statement/Nutritional Panel/Ingredients Listing/Country of Origin/Bar Code **Carton:** - Product Name/Product Code/Batch Code/Best Before/Net Weight/Shelf Life Statement/Ingredients Listing/Country of Origin/Bar Code

Date: 21/09/20

PRODUCT SPECIFICATION GUACAMOLE

Physical / Chemical Properties:

a) Colour:	Creamy yellow to green, typical of Avocado
b) Flavour:	Slightly spicy
c) Texture:	Smooth
d) Dry Matter Content:	21% to 35%
e) pH:	4.1 to 4.5

Microbiological:

a) Standard Plate Count	<50,000 CFU/g*
b) Enterobacteriaceae	<100 CFU/g*
c) Staph Aureus	<100 CFU/g*
d) Salmonella	Not Detected in 25g*
e) Listeria Monocytogenes	Not Detected in 25g*
f) E.Coli	<10 CFU/g*

* Indicates parameters reported on Certificate of Analysis

Nutritional Data:

As per serving sizes

a) Energy $243kJ$ 970 b) Protein $0.5g$ 20 c) Fat $5.15g$ 20 d) Saturated Fat $1.13g$ 4 e) Trans Fat $<1g$ <0 f) Poly-unsaturated Fat $1g$ <0 g) Mono-unsaturated Fat $1g$ <0 h) Omega 3 Fat $0.025g$ 0 i) Omega 6 Fat $0.95g$ 3 j) Carbohydrates – Total $2.5g$ 1 k) Carbohydrates – Sugars $0.85g$ 3 l) Sodium $92.5mg$ $370n$ m) Moisture $16.1g$ 64 n) Ash $0.7g$ 2 o) Cholesterol $<1mg$ $<1mg$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1mg$			
b) Protein c) Fat d) Saturated Fat e) Trans Fat f) Poly-unsaturated Fat g) Mono-unsaturated Fat h) Omega 3 Fat i) Omega 6 Fat j) Carbohydrates – Total k) Carbohydrates – Total k) Carbohydrates – Sugars l) Sodium m) Moisture n) Ash o) Cholesterol p) Gluten m) Gluten q) Sulphite ($a_{11}a_{2}$, a_{2} , a_{3} , a_{12} , a_{12} , a_{13} , a_{12} , a_{13} , a_{1	Average Quantity	Per 25g	Per 100g
c) Fat $5.15g$ $20.$ d) Saturated Fat $1.13g$ $4.$ e) Trans Fat $<1g$ $<0.$ f) Poly-unsaturated Fat $1g$ $<0.$ g) Mono-unsaturated Fat $0.025g$ $0.$ h) Omega 3 Fat $0.025g$ $0.$ i) Omega 6 Fat $0.95g$ $3.$ j) Carbohydrates – Total $2.5g$ 1 k) Carbohydrates – Sugars $0.85g$ $3.$ l) Sodium $92.5mg$ $370n$ m) Moisture $16.1g$ $64.$ n) Ash $0.7g$ $2.$ o) Cholesterol $<1mg$ $<1mg$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1mg$	a) Energy	243kJ	970kJ
d) Saturated Fat $1.13g$ $4.$ e) Trans Fat $<1g$ $<0.$ f) Poly-unsaturated Fat $1g$ g g) Mono-unsaturated Fat $3.05g$ $12.$ h) Omega 3 Fat $0.025g$ $0.$ i) Omega 6 Fat $0.95g$ $3.$ j) Carbohydrates – Total $2.5g$ 11 k) Carbohydrates – Sugars $0.85g$ $3.$ l) Sodium $92.5mg$ $370n$ m) Moisture $16.1g$ $64.$ n) Ash $0.7g$ $2.$ o) Cholesterol $<1mg$ $<1mg$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1mg$	b) Protein	0.5g	2g
e) Trans Fat $<1g$ $<0.$ f) Poly-unsaturated Fat1gg) Mono-unsaturated Fat3.05gh) Omega 3 Fat0.025gi) Omega 6 Fat0.95gj) Carbohydrates – Total2.5gk) Carbohydrates – Sugars0.85gl) Sodium92.5mgm) Moisture16.1gm) Ash0.7go) Cholesterol $<1mg$ p) GlutenNot Detectedq) Sulphite $<1mg$	c) Fat	5.15g	20.6g
f) Poly-unsaturated Fat1gg) Mono-unsaturated Fat $3.05g$ h) Omega 3 Fat $0.025g$ i) Omega 6 Fat $0.95g$ j) Carbohydrates – Total $2.5g$ k) Carbohydrates – Sugars $0.85g$ l) Sodium $92.5mg$ m) Moisture $16.1g$ n) Ash $0.7g$ o) Cholesterol $<1mg$ p) GlutenNot Detectedq) Sulphite $<1mg$	d) Saturated Fat	1.13g	4.5g
g) Mono-unsaturated Fat $3.05g$ $12.$ h) Omega 3 Fat $0.025g$ $0.$ i) Omega 6 Fat $0.95g$ $3.$ j) Carbohydrates – Total $2.5g$ 11 k) Carbohydrates – Sugars $0.85g$ $3.$ l) Sodium $92.5mg$ $370n$ m) Moisture $16.1g$ $64.$ n) Ash $0.7g$ $2.$ o) Cholesterol $<1mg$ $<1mg$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1mg$	e) Trans Fat	<1g	<0.1g
h) Omega 3 Fat $0.025g$ $0.$ i) Omega 6 Fat $0.95g$ $3.$ j) Carbohydrates – Total $2.5g$ 1 k) Carbohydrates – Sugars $0.85g$ $3.$ l) Sodium $92.5mg$ $370n$ m) Moisture $16.1g$ $64.$ n) Ash $0.7g$ $2.$ o) Cholesterol $<1mg$ $<1ng$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1mg$	f) Poly-unsaturated Fat	1g	4g
i) Omega 6 Fat $0.95g$ 3.j) Carbohydrates – Total $2.5g$ 1k) Carbohydrates – Sugars $0.85g$ 3.l) Sodium $92.5mg$ $370r$ m) Moisture $16.1g$ $64.$ n) Ash $0.7g$ $2.$ o) Cholesterol $<1mg$ $<1r$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1mg$	g) Mono-unsaturated Fat	3.05g	12.2g
j) Carbohydrates – Total $2.5g$ 1 k) Carbohydrates – Sugars $0.85g$ $3.$ l) Sodium $92.5mg$ $370r$ m) Moisture $16.1g$ $64.$ n) Ash $0.7g$ $2.$ o) Cholesterol $<1mg$ $<1r$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1r$	h) Omega 3 Fat	0.025g	0.1g
k) Carbohydrates – Sugars0.85g3.l) Sodium92.5mg370rm) Moisture16.1g64.n) Ash0.7g2.o) Cholesterol<1mg	i) Omega 6 Fat	0.95g	3.8g
l) Sodium $92.5mg$ $370n$ m) Moisture $16.1g$ $64.$ n) Ash $0.7g$ $2.$ o) Cholesterol $<1mg$ $<1n$ p) GlutenNot DetectedNot Detectedq) Sulphite $<1mg$ $<1mg$	j) Carbohydrates – Total	2.5g	10g
m) Moisture16.1g64.n) Ash0.7g2.o) Cholesterol<1mg			3.4g
n) Ash0.7g2.o) Cholesterol<1mg	1) Sodium	92.5mg	370mg
o) Cholesterol<1mg<1rp) GlutenNot DetectedNot Detectedq) Sulphite<1mg	m) Moisture	16.1g	64.4g
p) GlutenNot DetectedNot Detectq) Sulphite<1mg	n) Ash	0.7g	2.8g
q) Sulphite <1mg <1r	,	<1mg	<1mg
		Not Detected	Not Detected
r) Casein (Milk) Not Detected Not Detect			<1mg
	r) Casein (Milk)	Not Detected	Not Detected

Method of Preservation:

Reduction of pH, HPP (High Pressure Processing), Blast freezing

<u>Product Code & Packaging</u>: The pouches are supplied with an easy tear corner for decanting and use. Simply fold over and reseal for further use.

Product Code	Packaging Unit	Finished Net Pack Weight	Contents
934615	1.5kg peel top tub with lid	9kg carton	6 x 1.5kg peel top tub with lid
934518	500g peel top tub with lid	9kg carton	18 x 500g peel top tub with lid
934520	500g clear VFF pouch	10kg carton	20 x 500g pouches
934252	250g clear VFF pouch	5kg carton	20 x 250g pouches
Customer Prenars	ustomer Preparation: Store frozen at $< -18^{\circ}$ C. Thaw and store refrigerated at $< 4^{\circ}$ C unopened for up to 30 da		

<u>Customer Preparation:</u>	Store frozen at $< -18^{\circ}$ C. Thaw and store refrigerated at $< 4^{\circ}$ C unopened for up to 30 days.
	Keep refrigerated. Consume within 4 days of opening.

Intended Usage:	Ready to Eat once thawed
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- Sensitive Population: This product is Gluten and Dairy Free
- Model Food Code:This product will comply with the requirements of FSANZ. It is free from artificial
preservatives, colourings and flavourings.