

BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

| Product Name: | ED Chips Ultrafast 4x3.5kg | Declared Label Weight (g): | 3.5 kg | |
|------------------|---|----------------------------|------------|------------|
| Common Name: | Edgell Ultrafast 10mm Straight Cut Chips 4 x 3.5 kg | | | |
| Product Code: | 43081 | Pack Configuration: | 4 x 3.5 kg | |
| Manufactured at: | Ulverstone | Specification Date Issued: | 20/3/2020 | Version: 2 |

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

CONFIDENTIALITY. This document is the confidential property of Simplot Australia and is intended for the sole use of the client to whom it is addressed for the purpose communicated by Simplot Australia. It is made available to you on the strict understanding that it will not be used for any other purpose nor disclosed to any other person without Simplot Australia's prior written consent and will be returned immediately upon demand.

1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

10mm Straight Cut Chip

3.0 PRODUCT PARAMETERS

Ingredients:

Potato (97%), canola oil, dextrose (from maize).

Country of Origin: Made in Australia from at least 99% Australian ingredients

Storage Conditions: Frozen (at or below minus 18°C)

Code Type: Best Before

Code Format: DD MM YY

Shelf Life Period: 720 Days (24 Months)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method: Per directions on label /

pack

If more than one method on label, which one (E.g. Microwave, over, etc.): Time under lamps = 7

If Other, describe: NA

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

Bag Code:

Line 1: BEST BEFORE 01MMMYY Line 2: DD PPP LL HH:MM

Case Code:

BEST BEFORE 1MMMYY DD PPP LL HH:MM

If Best Before is pre-printed on case do not include in code.

EXAMPLES

Bag Code:

BEST BEFORE 01APR14

09 420 03 16:10

translates to Best Before of 1st April 2014. Production on 9th April 2012, at plant code 420, on line 03, at time 4:10pm.

Case Code:

BEST BEFORE 1APR14 09 420 03 16:10

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

Frozen (at or below minus 18°C)

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

Deep Fry

- 1. Preheat deep fryer to 180°C.
- 2. Deep fry frozen chips for 3 minutes, shaking basket half way through.

Convection Oven

- 1. Preheat commercial fan forced oven to 210°C.
- 2. Spread frozen chips onto a perforated tray.
- 2 Cook for 12 minutes chaking trav half way through

8.2 Usage Advice

Cook from frozen.

| 9.0 NUTRITION INFORMATION | | |
|---------------------------|---|-------|
| NUTRITION INFORMATION | | |
| Servings per package: 35 | | |
| Serving size: 100g | | |
| | Average Quantity per Serving Average Quantity per | 100g |
| Energy | 514kJ | 514kJ |
| Protein | 2.5g | 2.5g |
| Fat, total | 3.4g | 3.4g |
| - saturated | 0.3g | 0.3g |
| Carbohydrate | 19.4g | 19.4g |
| - sugars | <1.0g | <1.0g |
| Dietary fibre | 2.0g | 2.0g |

Sodium 33mg 33mg

< MEANS LESS THAN.

| 10.0 CLAIMS | | |
|-------------|--------------|--|
| Advisory | | |
| | \checkmark | Cook from frozen. |
| | V | This Product Must Be Cooked Before Consumption |
| Storage | | |
| | \checkmark | Keep frozen. Store at or below minus 18 °C. |

| 11.0 ALLERGENS (per FSANZ) | | | |
|---------------------------------------|----------------------|--|--|
| Parameters | Includes (YES or NO) | | |
| Wheat | NO | | |
| Barley | NO | | |
| Oats | NO | | |
| Rye | NO | | |
| Spelt | NO | | |
| Crustacea and their products | NO | | |
| Egg and egg products | NO | | |
| Fish and fish products | NO | | |
| Lupin and lupin products | NO | | |
| Milk and milk products | NO | | |
| Peanuts and peanut products | NO | | |
| Sesame seeds and sesame seed products | NO | | |
| Soybean and soybean products | NO | | |
| Tree nuts and tree nut products | NO | | |
| Molluscs and mollusc products | NO | | |
| Added Sulphites (≥10mg) | NO | | |
| Sulphites (Naturally Occurring) | NO | | |
| Royal Jelly | NO | | |
| Bee Pollen | NO | | |
| Propolis | NO | | |

| 12.0 SENSITIVITIES | | | | |
|---|----------------------|--|--|--|
| Parameters | Includes (YES or NO) | | | |
| Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin | NO | | | |
| Mustard | NO | | | |
| Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.) | NO | | | |
| Legumes e.g. beans, peas, lentils, bean sprouts | NO | | | |
| Celery | NO | | | |
| Yeast and yeast products | NO | | | |
| Spices and herb and/or extracts | NO | | | |
| Hydrolysed Vegetable Protein | NO | | | |
| Artificial Sweetener | NO | | | |
| Preservative | NO | | | |
| Flavour Enhancers | NO | | | |
| Artificial Colour | NO | | | |
| Artificial Flavour | NO | | | |
| Corn and corn products | YES | | | |
| Chilli | NO | | | |
| Capsicum | NO | | | |
| GMO | NO | | | |
| Irradiated Ingredients | NO | | | |
| Nano Technology | NO | | | |