



## BASIC FINISHED PRODUCT SPECIFICATION

### PRODUCT DETAILS

<b>Product Name:</b>	IJ Vegetable Patties 36x113g	<b>Declared Label Weight (g):</b>	
<b>Common Name:</b>	I&J Vegetable Patties 36x113g (4.09kg)	<b>Weight Measurement Method:</b>	No 'e' mark (weight g)
<b>Product Code:</b>	41957	<b>Pack Configuration:</b>	36x113g
<b>Manufactured at:</b>	Kelso	<b>Specification Date Issued:</b>	14/02/2024 <b>Version:</b> 3.1

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### 1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

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

### 2.0 PRODUCT DESCRIPTION

**Product Description:**

A Food Service product containing 36 round portions of vegetable based formed patties with a crumb coating. The product is par fried and quick frozen.

### 3.0 PRODUCT PARAMETERS

**Ingredients:**

Vegetables (58%) (corn, carrot, peas, onion), **wheat** flour, water, canola oil, thickeners (1414, xanthan gum), dehydrated vegetables (potato, onion), **wheat** gluten, salt, **wheat** starch, potato starch, **oat** fibre and/or chia flour, glucose, yeast extract, yeast, black pepper.

Contains wheat, gluten.

**Country of Origin:** Made in Australia from at least 90% Australian ingredients

**Storage Conditions:** Frozen (< -18C)

**Additional Information:** Keep frozen. Store at or below minus 18°C.

**Code Type:** Best Before

**Code Format:** INHOUSE STANDARD - KELSO: 01 MMM YY PPPDDR hh:mm

**Shelf Life Period:** 540

### 4.0 FINISHED PRODUCT ATTRIBUTES

**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.):**

**If Other, describe:**

### 5.0 LABELLING & CODING

## Full description of labelling and coding

### INNER

01MMMYY KELDDRhh:mm

Code interpretation:

01=First day of the month, day/date of expiry

MMM=Month (alpha)

YY=Year of expiry (year of manufacture plus shelf life)

KEL=Plant code for Kelso

DD=Actual day/date of manufacture

R=Robot Line produced on, A or B

hh=Time in 24 hour time, hours

mm=Time in 24 hour time, minutes

### SHIPPER

01MMMYY KELDD hh:mm MDDMMYY

Code interpretation:

01=First day of the month, day/date of expiry

MMM=Month (alpha)

YY=Year of expiry (year of manufacture plus shelf life)

KEL=Plant code for Kelso

DD=Actual day/date of manufacture

hh=Time in 24 hour time, hours

mm=Time in 24 hour time, minutes

M='M' short for Manufacturing Data

DD=Actual day/date of manufacture

MMM=Actual month of manufacture

DD=Actual year of manufacture

## 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.

### Temperature Conditions

Frozen (< -18C)

## 8.0 COOKING / PREPARATION

### Cooking Instructions

DEEP FRY:

1. Preheat oil to 180°C.
2. Cook frozen I&J Vegetable Patties for 5 minutes.

COMMERCIAL FAN FORCED OVEN:

1. Preheat commercial fan forced oven to 200°C.
2. Place frozen I&J Vegetable Patties on a baking paper lined tray.
3. Cook for 20 minutes.

## 9.0 NUTRITION INFORMATION

<b>NUTRITION INFORMATION</b>		
Servings per package: 36		
Serving size: 113g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	947kJ	838kJ
Protein	6.0g	5.3g
Fat, total	9.6g	8.5g
- saturated	0.8g	0.7g
Carbohydrate	27.3g	24.2g
- sugars	2.7g	2.4g
Dietary fibre	3.1g	2.7g
Sodium	301mg	266mg

### 10.0 CLAIMS & CERTIFICATIONS

#### Consumer Claims

<input checked="" type="checkbox"/>	Suitable for Vegetarians & Vegans
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#### Advisory Claims

<input checked="" type="checkbox"/>	Note: As cooking appliances and quantity cooked vary, always ensure product is cooked
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#### Other Claims

<input checked="" type="checkbox"/>	vegan and vegetarian friendly
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#### Certifications

<input checked="" type="checkbox"/>	Halal Certified
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<b>Marine Stewardship Council (MSC):</b>	NA	<b>MSC Factory Registration Number:</b>	NA
<b>Aquaculture Stewardship Council (ASC):</b>	NA	<b>ASC Registration Number:</b>	NA

### 11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat and wheat products	YES
Barley and barley products	NO
Oats and oat products	YES
Rye and rye products	NO
Gluten	YES
Spelt	NO
Almond and almond products	NO
Brazil nut and Brazil nut products	NO
Cashew and cashew products	NO
Hazelnut and hazelnut products	NO
Macadamia and macadamia products	NO
Pecan and pecan products	NO
Pine nut and pine nut products	NO
Pistachio and pistachio products	NO
Walnut and walnut products	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
Molluscs and mollusc products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO

Added Sulphites ( $\geq 10\text{mg}$ )	NO
Sulphites (Naturally Occurring)	YES
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

**Please Note: If an allergen is marked as 'NO' in the above table, this means that the allergen is not intentionally present or added to the product, however the allergen may still be present in the same manufacturing facility. A 'free from [insert allergen]' claim cannot be made for this product. Please refer Section 3.0 for the allergen summary statement and precautionary allergen statement (if required for this product). Please consult the JR Simplot Customer Service Team if you have any questions or concerns.**

## 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.)	YES
Legumes e.g. beans, peas, lentils, bean sprouts	YES
Celery	NO
Yeast and yeast products	YES
Spices and herb and/or extracts	YES
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