Issue Date: 24/06/2021

Rev: 00

Product Code: 7004



PRODUCT SPECIFICATION

Product Name: Cauliflower Popcorn

Product Code: 7004 Brand: Street Foodie

Product Description: Lightly coated cauliflower florets

Finished Product Attributes and Data Physical Parameter

Parameter Specification

Size

15 - 25g avg.

Vegetable Content 80% average

Packing Carton – 3kg Inner – 3 x 1kg

Appearance

Cauliflower mixed with a golden wheat flour. Pre-fry



Nutritional Information

| Servings Per Pac | k: 10 | | |
|-------------------|-----------|-------------------|-------------------|
| Serving Size: 100 |) g | | |
| | | Avg Qty Per Serve | Avg Qty Per 100 g |
| Energy | | 874 kJ (209 Cal) | 874 kJ (209 Cal) |
| Protein | | 3.4 g | 3.4 g |
| Fat | Total | 14.0 g | 14.0 g |
| | Saturated | 6.2 g | 6.2 g |
| Carbohydrate | Total | 16.5 g | 16.5 g |
| | Sugars | 3.1 g | 3.1 g |
| Sodium | | 348 mg | 348 mg |

Ingredient Listing

Cauliflower 80%, **Wheat** Flour, Potato Starch, Palm Oil, Water, Salt, Baking Soda, Raising Agent (450), Chilli Red Pigment, Fennel Powder, Cumin Powder, Szechuan Pepper, Chili Powder, White Pepper Powder

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Allergy Advice:

Contains Wheat (Gluten).

Cooking Instruction

Oven Bake: Preheat oven to 200 °C (or 190 °C fan forced). Place frozen snacks in preheated oven and bake for 10 -12 minutes until golden brown. Ensure snacks are hot in centre.

Deep fry: Preheat oil to 180 °C. Deep fry frozen cauliflower popcorn for 3 – 4 minutes or until hot in centre.

ALWAYS COOK FROM FROZEN

All cooking appliances vary in performance, these are guidelines only.

Country of Origin

Packed in China from local and imported ingredients

Manufacturer HACCP or Food Safety Programmes

HACCP

Shelf Life

This product shall have declared shelf life of 24 months from the date of manufacture provided it has been maintained under transport conditions laid out in this specification.

Handling, Storage and Distribution

The Finished Products shall be maintained in a frozen condition and stored at a constant temperature of minus eighteen (-18) degrees Celsius or lower. Do not refreeze.