

ABN: 66 602 950 729 Email: sales@finefoodholdings.com.au

## **Technical Product Specification**

## **1.0 PRODUCT INFORMATION**

Product Name	Specialty Crackers Cranberry & Pumpkin Seed 100g					
Product Description	Crispy crackers used as carrier for cheese, toppings and dips.					
Target Consumer	Product is marketed general population.					
Ingredient Listing	Wheat Flour, Flaxseeds, Dried Cranberries (10.1%) [Cranberries, Sugar, Sunflower Oil], Pumpkin Seeds (10.1%), Raw Sugar, Honey, Greek Yoghurt [Whole Milk, Cream (Milk), Live Cultures], Raising Agent (Sodium Bicarbonate), Salt.					
Allergen Statement	Allergy advice - for allergens see ingredients in bold. May Contain Other Tree Nuts and Sesame Seeds.					
Nutritional Information	Servings per Package	5				
	Serving size	20	g			
		Per 100	Per 100g		Per 20g Serving	
	Energy	1770	kJ	354	kJ	
		423	kcal	85	kcal	
	Fat, total	12	g	2.4	g	
	Of which - saturates	2.0	g	0.4	g	
	Carbohydrate	61	g	12	g	
	Of which - sugars	25	g	5.0	g	
	Fibre	7.2	g	1.4	g	
	Protein	13	g	2.5	g	
	Salt	1.7	g	0.3	g	
Shelf life	14 months					
Country of Origin	Made in Australia.					
GMO Status	Non-GMO					
Storage Requirements	Products to be stored in a cool dry place. Once opened store in an airtight container.					
Method of Consumer Preparation	Product is ready to eat.					



ABN: 66 602 950 729 Email: sales@finefoodholdings.com.au

## **2.0 PACKAGING INFORMATION**

Packaging Size	1x 100g tray per pack.
Primary Packaging	<ol> <li>Packed into plastic tray.</li> <li>Flow wrapped in a 40<i>um</i> film.</li> <li>Packed into cardboard pack.</li> </ol>
	Primary packaging dimensions: L: 65mm D: 65mm H: 144mm
Secondary or transport packaging	12 X 100g packs per carton.
	Secondary packaging dimensions: L: 153m x D: 270m x H: 208mm
Pallet configuration	Cartons per layer (Ti): 26 Layers (Hi): 10 Total cartons per pallet: 260

## 3.0 MICROBIOLOGIAL TARGET

Microbiological Test	Acceptable Limits
Bacillus cereus	<u>≤</u> 100 cfu/g
Standard plate count	<u>≤</u> 10,000 cfu/g
Yeast and Mould	<u>&lt;</u> 100 cfu/g