

Fine Food Holdings Pty. Ltd. 2 Fairborne Way Keysborough Victoria Australia 3173

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

Technical Product Specification

1.0 PRODUCT INFORMATION

Product Name	Wafer Crackers 100 g pack – Cracked Pepper EU				
Product Description	Light and Crispy wafer cracker. Used as carrier for cheese, toppings and dips				
Target Consumer	Product is marketed general population.				
Ingredient Listing	Wheat Flour, Cheese Powder [Milk Solids, Cheese Solids (Milk, Salt, Starter Culture, Enzymes), Salt, Acidity Regulator (Citric Acid)], Salt, Cracked Black Pepper (0.6%), Canola Oil, Dried Chives, Raising Agent (Sodium Bicarbonate).				
Allergen Statement	Allergy Advice – For allergens, including cereals containing gluten, see ingredients in bold. May Contain Sesame Seeds				
Nutritional Information					
	Servings per Package	7			
	Serving size	15	g		
		Per 100	r 100g Per 15g Serving		
	Energy	1660	kJ	249	kJ
		397	kcal	60	kcal
	Fat, total	4.8	g	0.7	g
	Of which - saturates	1.8	g	0.3	g
	Carbohydrate	75	g	11	g
	Of which - sugars	2.3	g	0.3	g
	Fibre	3.4	g	0.5	g
	Protein	11	g	1.6	g
	Salt	1.7	g	0.3	g
Shelf life	12 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	1 x 100g tray per pack	
Primary Packaging	 Packed into plastic tray. Flow wrapped in a 30/40<i>um</i> film. Packed into cardboard pack. 	
	Primary packaging dimensions: L: 65mm D: 60mm H: 170mm	
Secondary or transport packaging	12 X 100g packs per carton.	
	Secondary packaging dimensions: L: 276mm x D: 180m x H: 198mm	
Pallet configuration	Cartons per layer (Ti): 23	
	Layers (Hi): 10 Total cartons per pallet: 230	

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>≤</u> 100 cfu/g