Fine Food Holdings Pty. Ltd. 10 Fox Drive Dandenong South Victoria Australia 3175

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

## **Technical Product Specification**

## **1.0 PRODUCT INFORMATION**

Product Name	Wafer Crackers 100 g pack – Natural 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 (Milk, Salt, Starter culture, Enzymes), Salt, Acidity Regulator (Citric Acid)], Salt, Canola Oil, 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 100g		Per 15g Serving	
	Energy	1660	kJ	249	kJ
		397	kcal	60	kcal
	Fat, total	5.0	g	0.8	g
	Of which - saturated	1.8	g	0.3	g
	Carbohydrate	75	g	11	g
	Of which - sugars	2.2	g	0.3	g
	Fibre	2.9	g	0.4	g
	Protein	10	g	1.6	g
	Salt	1.7	mg	0.3	mg
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.				

Issue Date: 13/11/2019

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## 2.0 PACKAGING INFORMATION

Packaging Size	1 x 100g tray per pack	
Primary Packaging	<ol> <li>Packed into plastic tray.</li> <li>Flow wrapped in a 30/40 um film.</li> <li>Packed into cardboard pack.</li> </ol>	
	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	≤10,000 cfu/g
Yeast and Mould	<100 cfu/g

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