

Technical Product Specification

1.0 PRODUCT INFORMATION

Product Name	Specialty Crackers Gluten Free Fig & Sunflower Seed 100g				
Product Description	Crispy crackers used as carrier for cheese, toppings and dips.				
Target Consumer	Product is marketed general population.				
Ingredient Listing	Rice Flour, Tapioca Starch, Flaxseeds, Diced Figs (13.8%) [Figs, Rice Flour], Raw Sugar, Maize Starch, Honey, Greek Yoghurt [Whole Milk , Cream (Milk), Live Cultures], Sunflower Seeds (4.9%), Raising Agent (Sodium Bicarbonate), Salt, Thickener (Xanthan Gum), Humectants (Sorbitol, propylene glycol), Emulsifiers (Mono-and diglycerides of fatty acids (Soy), Polyglycerol esters of fatty acids), Acidity Regulator (Fatty Acid).				
Allergen Statement	Allergy advice - for allergens, see ingredients in bold. <i>May Contain Tree Nuts and Sesame Seeds.</i>				
Nutritional Information	Servings per Package		5		
	Serving size		20 g		
		Per 100g		Per 20g Serving	
	Energy	1690 kJ	338 kJ		
		404 kcal	81 kcal		
	Fat, total	11 g	2.1 g		
	Of which - saturates	1.7 g	0.3 g		
	Carbohydrate	65 g	13 g		
	Of which - sugars	24 g	4.8 g		
	Fibre	7.7 g	1.5 g		
	Protein	7.8 g	1.6 g		
Salt	1.8 g	0.4 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.				

2.0 PACKAGING INFORMATION

Packaging Size	1x 100g tray per pack.
Primary Packaging	1. Packed into plastic tray. 2. Flow wrapped in a 40um film. 3. Packed into cardboard pack. 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 MICROBIOLOGICAL TARGET

Microbiological Test	Acceptable Limits
Bacillus cereus	≤ 100 cfu/g
Standard plate count	$\leq 10,000$ cfu/g
Yeast and Mould	≤ 100 cfu/g