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	Specialty Crackers Cashew & Rosemary 100g				
Product Description	Crispy crackers used as carrier for cheese, toppings and dips.				
Target Consumer	Product is marketed general population.				
Ingredient Listing	Wheat Flour, Raw Sugar, Honey, Cashews (9.1%), Sesame Seeds, Greek Yoghurt [Whole Milk, Cream (Milk), Live Cultures], Raising Agent (Sodium Bicarbonate), Dried Rosemary (0.7%), Salt, Dried Parsley, Garlic Granules, Onion Flakes.				
Allergen Statement	Allergy advice - for allergens see ingredients in bold. May Contain Other Tree Nuts.				
Nutritional Information	Servings per Package	5			
	Serving size	20	g		
		Per 100	Per 100g Per 20g Serving		
	Energy	1820	kJ	364	kJ
		435	kcal	87	kcal
	Fat, total	15	g	2.9	g
	Of which - saturates	3.1	g	0.6	g
	Carbohydrate	62	g	12	g
	Of which - sugars	21	g	4.2	g
	Fibre	5.0	g	1.0	g
	Protein	11	g	2.2	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.				

Issue Date: 17/02/2020



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2.0 PACKAGING INFORMATION

Packaging Size	1x 100g tray per pack.
Primary Packaging	Packed into plastic tray. Flow wrapped in a 40 um film. Recked 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 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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