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 Fig & Almond 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, Diced Figs (12.5%) [Figs, Rice Flour], Raw Sugar, Almonds (8.0%), 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.				
<b>Nutritional Information</b>	Servings per Package	5			
	Serving size	20	g		
		Per 100	Per 100g Per 20g Serving		
	Energy	1780	kJ	356	kJ
		425	kcal	85	kcal
	Fat, total	14	g	2.8	g
	Of which - saturates	1.8	g	0.4	g
	Carbohydrate	59	g	12	g
	Of which - sugars	25	g	5.0	g
	Fibre	9.3	g	1.9	g
	Protein	11	g	2.2	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.				

Issue Date: 17/02/2020



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## 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	≤10,000 cfu/g
Yeast and Mould	<100 cfu/g

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