

## Technical Product Specification

### 1.0 PRODUCT INFORMATION

Product Name	Wafer Crackers 100 g pack – Sesame Seed 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 [ <b>Milk</b> Solids, Cheese Solids ( <b>Milk</b> , Salt, Starter Culture, Enzymes), Salt, Acidity Regulator (Citric Acid)], <b>Sesame Seeds</b> (4.7%), Salt, Canola Oil, Raising Agent (Sodium Bicarbonate).				
Allergen Statement	<b>Allergy Advice – For allergens, including cereals containing gluten, see ingredients in bold.</b>				
Nutritional Information	Servings per Package7				
	Serving size15 g				
		Per 100g		Per 15g Serving	
	Energy	1710	kJ	257	kJ
		409	kcal	61	kcal
	Fat, total	8.2	g	1.2	g
	Of which - saturates	2.4	g	0.4	g
	Carbohydrate	69	g	10	g
	Of which - sugars	2.5	g	0.4	g
	Fibre	3.6	g	0.5	g
	Protein	12	g	1.7	g
Salt	1.8	g	0.3	g	
Shelf life	12 months				
Country of Origin	Made in Australia from at least 95% Australian ingredients.				
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

<b>Packaging Size</b>	1 x 100g tray per pack
<b>Primary Packaging</b>	1. Packed into plastic tray. 2. Flow wrapped in a 30/40 <i>um</i> film. 3. Packed into cardboard pack.  Primary packaging dimensions: L: 65mm D: 60mm H: 170mm
<b>Secondary or transport packaging</b>	12 X 100g packs per carton.  Secondary packaging dimensions: L: 276mm x D: 180mm x H: 198mm
<b>Pallet configuration</b>	Cartons per layer (Ti): 23 Layers (Hi): 10 Total cartons per pallet: 230

## 3.0 MICROBIOLOGICAL TARGET

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