

 <b>Mama Kaz Holdings Pty Ltd</b> <b>Product Specification</b>	Document Code: 2.3.5	Issue Date: 09/02/2022
	Authorised by: Vivien Leung	Version: 1.0
	Title: QA Manager	Page 1 of 2

<b>Product Name</b>	Carrot Cake Muffin																																								
<b>Product Weight</b>	170g																																								
<b>Product Description</b>	Typical flavour and aroma of carrot cake with creamy icing mixture.																																								
<b>Manufacturer's Details</b>	Mama Kaz Holdings Pty Ltd Unit F / 75-77 St Hilliers Road, Auburn NSW 2144																																								
<b>Country of Origin Statement</b>	Made in Australia from at least 81% Australian Ingredients																																								
<b>Primary Packing Material</b>	Food grade muffin cup																																								
<b>Secondary Packing Material</b>	Food grade packaging box																																								
<b>Ingredients</b>	Carrot Cake [ <b>Wheat</b> Flour (Includes Vitamins (Thiamine, Folate)), Canola Oil, Sugar, <b>Egg</b> , Carrot (10%), Pineapple (Pineapple. Pineapple Juice, Sugar), <b>Walnuts</b> , Coconut Shredded, Baking Powder (Raising Agents (500, 450, 541)), Vanilla Flavouring, Cinnamon], Cream Cheese Icing [Icing Mixture (Sugar, Wheaten Cornflour ( <b>Wheat</b> )), Cream Cheese ( <b>Milk</b> , Cream (from <b>Milk</b> ), <b>Milk</b> Solids, Salt, Vegetable Gum (Locust Bean), Starter Culture, Margarine ( <b>Soy</b> , <b>Milk</b> ), Vanilla Flavouring].																																								
<b>Allergen</b>	Contains wheat, gluten, egg, walnut, milk, soy. May contain almond and sulphite.																																								
<b>Nutrition Information</b>	<table border="1"> <thead> <tr> <th colspan="3"><b>NUTRITION INFORMATION</b></th> </tr> <tr> <td colspan="3">Servings per package: 6</td> </tr> <tr> <td>Serving size:</td> <td>170</td> <td>g</td> </tr> <tr> <td></td> <td>Average</td> <td>Average</td> </tr> <tr> <td></td> <td>Quantity per</td> <td>Quantity per</td> </tr> <tr> <td></td> <td>Serving</td> <td>100 g</td> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>3030 kJ</td> <td>1780 kJ</td> </tr> <tr> <td>Protein</td> <td>8.7 g</td> <td>5.1 g</td> </tr> <tr> <td>Fat, total</td> <td>43.5 g</td> <td>25.6 g</td> </tr> <tr> <td>- saturated</td> <td>7.3 g</td> <td>4.3 g</td> </tr> <tr> <td>Carbohydrate</td> <td>72.9 g</td> <td>42.9 g</td> </tr> <tr> <td>- sugars</td> <td>41.8 g</td> <td>24.6 g</td> </tr> <tr> <td>Sodium</td> <td>383 mg</td> <td>225 mg</td> </tr> </tbody> </table>		<b>NUTRITION INFORMATION</b>			Servings per package: 6			Serving size:	170	g		Average	Average		Quantity per	Quantity per		Serving	100 g	Energy	3030 kJ	1780 kJ	Protein	8.7 g	5.1 g	Fat, total	43.5 g	25.6 g	- saturated	7.3 g	4.3 g	Carbohydrate	72.9 g	42.9 g	- sugars	41.8 g	24.6 g	Sodium	383 mg	225 mg
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<b>Shelf Life</b>	6 months frozen; 6 days after thawing.																																								
<b>Storage Instructions</b>	Keep frozen, once thawed store at or below 5°C.																																								
<b>Traceability</b>	9-digit batch code: The numerical 9 followed by 3-digit Julian date and 2-digit of Year (9JJYY) on label.																																								
<b>GMO Status</b>	Does not require any GM label statement under Standard 1.5.2 of the FSANZ regulations.																																								
<b>Microbiological Limits</b>	TPC ≤10 <sup>4</sup> ; Yeast & Moulds <10 <sup>2</sup> ; Staph Aureus ≤10 <sup>2</sup>																																								



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**Product Image**

