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Product Code				
Product Name	Filo Spinach and Ricotta Triangle			
Description	Tasty spinach and ricotta filling encapsulated in a crispy pastry.			
Net Weight/ Volume	6 x 180 g			
Product	Length	274 mm	Height	82 mm
Dimensions	Width	213 mm	Diameter	
Primary Packaging	PVC Plastic Tray, Packaging Film, Labelling			
Secondary Packaging	Cardboard Carton, Labelling			
Lot Identification	UBD (DD MMM YY)			
Shelf Life	1 year at ≤-18°C			
Method of Preparati on	TBC			
Method of Preservati on	MAP Packaging, Hard Frozen			
Country of Origin Statement	Made in Australia from at least 96% Australian Ingredients			
Ingredients List	Ricotta (50%) [Whey, Milk, Salt, Acidity Regulator (260)], Filo Pastry (39%) [Wheat Flour (Thiamine, Folic Acid), Water, Vegetable Oil, Gluten, Salt, Preservative (202), Dough Conditioner (Wheat Flour), Maize Starch], Spinach (4%), Butter (Contains Milk), Durum Wheat Semolina, Egg, Thickener (1422), Poppy Seeds, Salt, Vegetable Oil, Pepper, Oregano.			



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Nutritional Information	NUTRITION INFORMATION Servings per package: 6 Serving size: 180 g Average Quantity per Serving Average Quantity per 100 g Energy 1580 kJ (379 Cal) 880 kJ (210 Cal) Protein 16.4 g 9.1 g Fat, Total 17.0 g 9.5 g - saturated 10.2 g 5.7 g Carbohydrate 38.8 g 21.5 g - sugars 2.2 g 1.2 g Sodium 761 mg 423 mg
Allergen Declaration	This product contains Wheat, Egg, and Milk. May Contain Crustacea, Fish, Peanuts, Soy, Tree Nuts, Sesame, Sulphites, Lupin and Other Gluten Cereals.
GMO Status	This product doesn't contain any Genetically Modified Food organism as identified by the Food Standards Australian New Zealand (FSANZ)
Mandatory Advisory Warning Statement	N/A
Labelling	Cardboard carton are labelled with product name, weight, use by date, storage conditions, company name and address.

Product Handling Requirements				
Storage & Handling Requirements Keep frozen below -18°C				
Distribution Requirements	Transport is provided directly by distributors, using their own vehicles or a contracted food transport carrier. Refrigerated or frozen transport is used where appropriate. Vehicles must fit requirements for food transport vehicles as required by law. On dispatch the outgoing products are measured for their temperature. After dispatch the distributor is responsible for the correct storage and handling of the product.			



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arget Consumers	Products are for general consumption.
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Analytical Criteria				
Sensory	Criteria			
Consistency	Uniform shape and size.			
Flavour	Tasty savoury filo with a spinach and ricotta filling.			
Colour	Golden brown pastry with a pale white and green filling.			
Texture	Flaky, crunchy filo pastry with creamy filling.			
Microbiological	Criteria			
Standard Plate Count	<100,000/g			
B. cereus	<100/g			
E. coli	<10/g			
O a life was	<100/g			
Coliform	100/g			
Salmonella	Not Detected in 25 g			

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Authorised by:	