

## PRODUCT SPECIFICATION SHEET



**SUPPLIER:** KOOKA BROTHA'S PTY LTD

**PRODUCT:** BACI CAKE IP

**PRODUCT CODE:** IPBAC

**PRODUCT DESCRIPTION:** A rich individual portion mud cake (contains gluten) with a hazelnut baked cheese-cake centre, enrobed in a smooth dark ganache and decorated with white chocolate garnish and a dusting of cocoa.

**COUNTRY OF ORIGIN:** Product of Australia

**SIZE (APPROXIMATE):** 7cm Diameter (bottom)  
110 grams per unit

**PACKAGING MATERIALS:** (primary) - silicon paper base, new white cardboard base, sealed poly bag, new cardboard carton (inner) - label with product name, net weight, nutritional information, allergen disclaimer  
(secondary) - new cardboard carton (outer)

<b>UNITS PER INNER:</b>	6
<b>INNERS PER OUTER CARTON:</b>	6
<b>OUTER CARTON GROSS WEIGHT:</b>	5.8 kg (approximately)
<b>INNER CARTON DIMENSIONS:</b>	276mm X 176mm X 87mmh/0.004 m <sup>3</sup>
<b>OUTER CARTON DIMENSIONS:</b>	542mm X 290mm X 190mmh/0.0344 m <sup>3</sup>
<b>PALLET CONFIGURATION:</b>	8 outers per layer (48 inners) 10 layers (80 outers) per pallet (2050mm/h) 5 layers (40 outers) per half pallet (1100mm/h)

**EAN:** 9332927003170

**TUN:** 19332927003177

**STORAGE CONDITIONS:** Held at or below - 18°C (frozen)

**SHELF LIFE:** (frozen) - best before 12 months from production date  
(defrosted) - 3 days refrigerated at 2° - 5°C

**DISTRIBUTION METHOD:** Frozen transport only (-18°)

**HOW TO USE:** Defrost in refrigeration, 2-4hrs per portion (2° - 5°).  
Defrost at room temperature, 1-2hrs.

**SENSITIVE CUSTOMER:** Refer to the Allergen and Intolerance data on the following page.  
**Please Note** – Tree nuts are used and stored on premises.

**ALLERGEN AND INTOLERANCE DATA**

Does the product contain...?	Yes=present, No=absent
Cereals containing Gluten and their products	Yes
Fish and Fish products	No
Crustacea and their products	No
Milk and Milk products	Yes
Egg and Egg products	Yes
Peanuts and their products	No
Tree Nuts and their products	Yes
Sesame Seeds and their products	No
Soybeans and their products	Yes
Sulphites	Yes
Royal Jelly, Bee Pollen and their products	No
Celery	No
Mustard & their products	No
Molluscs	No
Lupins	No

All Kooka Brotha’s manufacturing facilities and standard operating procedures have been designed to minimise allergenic residue carry over between products, and all procedures are auditable. Due to the nature of our business we do carry allergenic raw materials; as a result we are not able to give any absolute guarantees to the total absence of trace residues. Our continuous improvement plans, product design and validation programs focus on taking all commercially viable steps to ensure this is minimised.

**INGREDIENTS:**

Chocolate Dark Compound, Brown Sugar (Soft), HR Cake Flour (Wheaten), Cheese Neufchatel, Egg Pulp (Whole) , Cake margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320) {0.008% }, colour (160a)], Canola Oil, Hazelnuts, Caster Sugar, Cocoa Powder (2%), Glycerine, White Chocolate Compound, Glucose, Copha (palm fat), Almond Hazelnut Essence, Cornflour Maize, Lemon Juice, Almond Meal, Gel It (E 1442), Baking Powder, Water Added.

NUTRITION INFORMATION		
Servings per package:	6.00	
Serving size:	135 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	904 kJ	822 kJ
Protein	2.9 g	2.7 g
Fat, total	13.0 g	11.8 g
- saturated	5.3 g	4.8 g
Carbohydrate	21.0 g	15.1 g
- sugars	14.9 g	13.6 g
Sodium	76 mg	69 mg

**GENETICALLY MODIFIED MATERIALS**

1. Does the product require GM labelling? NO
  
2. If **NO** the response is based on
  - a) The product does not contain GM materials
  - OR
  - b) The product contains GM sourced materials which are exempt from GM labelling (in accordance to Standard 1.5.2 – Food produces using Gene Technology)
  
3. If **YES** the response is based on  
 The genetic modification is permitted for use in Australia & New Zealand in accordance to Standard 1.5.2.

**DISCLAIMER:**

Specification may vary without notice. The product contained in this specification is based on data considered to be accurate and reliable as at the date of the specification.