

KOOKA BROTHA'S PTY. LTD.
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PRODUCT SPECIFICATION SHEET

SUPPLIER:	KOOKA BROTHA'S PTY LTD
PRODUCT:	PASSIONFRUIT LIME FROZEN PARFAIT DARIOLE IP
PRODUCT CODE:	IPDPLP
PRODUCT DESCRIPTION:	A tangy creamy passionfruit parfait with the zing of lime, garnished with piped passionfruit flourish.
COUNTRY OF ORIGIN:	Product of Australia
SIZE (APPROXIMATE):	Dariole shape 7 cm base diameter 120 grams per unit
PACKAGING MATERIALS:	(primary) - PVC 6 dariole portion 'tear-off' perforated tray, sealed poly bag, new cardboard carton (inner) - label with product name, net weight, nutritional information, allergen disclaimer (secondary) - new cardboard carton (outer)



UNITS PER INNER:	12 (2 trays of 6)
INNERS PER OUTER CARTON:	6
OUTER CARTON GROSS WEIGHT:	9kg (approximately)
INNER CARTON DIMENSIONS:	276mm X 176mm X 87mmh/0.004 m ³
OUTER CARTON DIMENSIONS:	542mm X 290mm X 190mmh/0.0344 m ³
PALLET CONFIGURATION:	8 outers per layer (48 inners) 10 layers (80 outers) per pallet (2050mm/h) 5 layers (40 outers) per half pallet (1100mm/h)

EAN:	9332927003194
TUN:	19332927003191
STORAGE CONDITIONS:	Held at or below - 18°C (frozen)
SHELF LIFE:	(frozen) - best before 12 months from production date
DISTRIBUTION METHOD:	Frozen transport only
HOW TO USE:	Serve frozen – zero waste. Direct from freezer.
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	No
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	No
Sesame Seeds and their products	No
Soybeans and their products	Yes
Sulphites	No
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:

Cream (Dairy 35% Fat), Condensed Milk, White Compound Chocolate, Passionfruit Pulp (7.02%), Passionfruit Juice (6.95%), Sugar, Cake Margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320) {0.008%}, colour (160a)], Egg Pulp, Milk (Full Cream), Passionfruit Puree (3.53%), Glucose, Milk Powder (Full Fat), Egg White, Vanilla Essence, Gelatine, Lime Juice (0.38%), Lemon Concentrate, Water Added

NUTRITION INFORMATION			
Servings per package:		12.00	
Serving size:		120 g	
	Average Quantity per Serving		Average Quantity per 100 g
Energy	1350 kJ		1230 kJ
Protein	5.7 g		5.2 g
Fat, total	17.1 g		15.6 g
- saturated	8.9 g		8.1 g
Carbohydrate	34.9 g		31.7 g
- sugars	33.8 g		30.7 g
Sodium	67 mg		61 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.