

PRODUCT SPECIFICATION SHEET

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| SUPPLIER: | KOOKA BROTHA'S PTY LTD |
| PRODUCT: | SALAMI & LEEK FRITTATA – GLUTEN FREE |
| PRODUCT CODE: | IPSFSL |
| PRODUCT DESCRIPTION: | Chunky diced salami sautéed with leek, onion and garlic – baked in a rich frittata mix. Serve hot or cold. |
| COUNTRY OF ORIGIN: | Product of Australia |
| SIZE (APPROXIMATE): | 8cm Diameter, 4cm high (approx) 160 grams per unit |
| PACKAGING MATERIALS: | (primary) - sealed poly bag, new cardboard carton (inner) - label with product name, net weight, nutritional information, allergen disclaimer (secondary) - new cardboard carton (outer) |



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| UNITS PER INNER: | 6 |
| INNERS PER OUTER CARTON: | 6 |
| OUTER CARTON WEIGHT: | 7.2kg (approximately) |
| INNER CARTON DIMENSIONS: | 282mm X 176mm X 87mmh/0.004 m ³ |
| OUTER CARTON DIMENSIONS: | 545mm X 280mm X 190mmh/0.0289 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) |

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| EAN: | 9332927002968 |
| TUN: | 19332927002965 |
| STORAGE CONDITIONS: | Held at or below - 18°C (frozen) |
| SHELF LIFE: | (frozen) - best before 12 months from production date (defrosted) - 4 days refrigerated at 2° - 5°C (sealed) |
| DISTRIBUTION METHOD: | Frozen transport only |
| HOW TO USE: | Defrost in refrigeration (2°-5°C), 2-3hrs per portion (covered). Can be served cold or heated. Microwave 90-110 seconds per portions from defrosted Conventional Oven at 150°C 7-10 minutes per portion from defrosted |
| SENSITIVE CUSTOMER: | Refer to 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 | 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:

Egg Pulp, Thickened Cream (Dairy) 35% Fat, Milk (Full Cream Dairy) Leeks, Onions, Salami Diced (9.8%) Maps 281 (Modified Starch) , Garlic, Rice Flour, Cornflour (Maize), Potato Flour, Tapioca Flour, Spring Onion, Parsley (Chopped),Vegetable Stock, Guar Gum, Mushrooms, Margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320){0.008%}, colour (160a)], Soy Milk, Oil Canola & water added.

| NUTRITION INFORMATION | | |
|------------------------------|---|---|
| Servings per package: | 6.00 | |
| Serving size: | 160 g | |
| | Average Quantity per Serving | Average Quantity per 100 g |
| Energy | 958 kJ | 598 kJ |
| Protein | 8.7 g | 6.4 g |
| Fat, total | 18.6 g | 11.6 g |
| - saturated | 10.2 g | 6.4 g |
| Carbohydrate | 6.3 g | 4.0 g |
| - sugars | 5.1 g | 3.2 g |
| Sodium | 502 mg | 314 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.