

PRODUCT SPECIFICATION SHEET

SUPPLIER:	KOOKA BROTHA'S PTY LTD
PRODUCT:	CUSTARD TARTLET IP – Gluten Free
PRODUCT CODE:	IPTCUS
PRODUCT DESCRIPTION:	A delicate vanilla 'creme patisserie' custard filling in a golden fluted gluten-free tartlet shell, with a fine dusting of nutmeg finish
COUNTRY OF ORIGIN:	Product of Australia
SIZE (APPROXIMATE):	9.5cm Diameter 2cm high (approx), 120grams per unit
PACKAGING MATERIALS:	(primary) - heat resistant cardboard collar, 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:	10
INNERS PER OUTER CARTON:	4
OUTER CARTON WEIGHT:	5.8kg (approximately)
INNER CARTON DIMENSIONS:	315mm X 225mm X 87mmh/0.006 m ³
OUTER CARTON DIMENSIONS:	460mm X 325mm X 187mmh/0.028 m ³
PALLET CONFIGURATION:	8 outers per layer (32 inners) 10 layers (80 outers) per pallet (2050mm/h) 5 layers (40 outers) per half pallet (1100mm/h)

EAN:	9332927003132
TUN:	19332927003139
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
DISTRIBUTION METHOD:	Frozen transport only
HOW TO USE:	Defrost from frozen 70 – 135 minutes refrigerated, 50-80 minutes ambient. Serve chilled or at room temperature.
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	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:

Milk (dairy full cream), Sugar Caster, Egg Yolk (10% Sugared), Egg Pulp, Rice Flour, Potato Flour, Cake Margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320) {0.008%}, colour (160a)], Maize Cornflour, Milk Powder, Modified Maize Starch (E1422), Vanilla Essence, Gel-It, Vanilla Essence, Guar Gum, Gelatine (beef) and water added.

NUTRITION INFORMATION		
Servings per package: 10.00		
Serving size: 120 g		
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1030 kJ	858 kJ
Protein	6.1 g	5.1 g
Fat, total	6.5 g	5.4 g
- saturated	2.8 g	2.4 g
Carbohydrate	39.8 g	33.1 g
- sugars	23.6 g	19.6 g
Sodium	48 mg	40 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.