

GF Gluten Free



PRODUCT SPECIFICATION SHEET

SUPPLIER:	KOOKA BROTHA'S PTY LTD
PRODUCT:	TIRAMI SU – Gluten Free
PRODUCT CODE:	LTTS
PRODUCT DESCRIPTION:	Italian style cheesecake with contrasting flavours of coffee and sambuca infused sponge and cream marscarpone layers. Finished with a dusting of cocoa powder and cream plait.
COUNTRY OF ORIGIN:	Product of Australia
SIZE (APPROXIMATE):	30cm long, 10cm wide log 1.25kg, 12-16 Portions
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)

UNITS PER INNER:	1
INNERS PER OUTER CARTON:	4
OUTER CARTON WEIGHT:	6kg (approximately)
INNER CARTON DIMENSIONS:	340mm X 128mm X 95mm/0.004 m ³
OUTER CARTON DIMENSIONS:	350mm X 265mm X 210mm/0.019 m ³
PALLET CONFIGURATION:	13 outers per layer (52 inners) 9 layers (117 outers) per pallet (2040mm/h) 5 layers (65 outers) per half pallet (1200mm/h)

EAN:	9332927000285
TUN:	19332927000282
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
HOW TO USE:	Defrost in refrigeration, 12-24 hrs whole product, 60-90 minutes per slice, serve chilled.
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	Yes
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, neufchatel **cheese**, caster sugar, **milk**, **egg**, maize, gelatine, cocoa powder, coffee, aniseed, rum essence, **almond/hazelnut essence**, vanilla essence, lemon essence, **milk** powder, lemon concentrate, salt and water added.

NUTRITION INFORMATION			
Servings per package:	12.00		
Serving size:	104 g		
	Average Quantity per Serving		Average Quantity per 100 g
Energy	1660 kJ		1590 kJ
Protein	7.8 g		7.5 g
Fat, total	28.8 g		27.7 g
- saturated	17.9 g		17.2 g
Carbohydrate	26.8 g		25.7 g
- sugars	24.2 g		23.2 g
Sodium	184 mg		177 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.