

KOOKA BROTHA'S PTY. LTD.
ABN 57 056 527 934
(6 Moloney Drive)
P.O. Box 1139 Wodonga
Victoria, Australia, 3689.



WODONGA SALES & ADMINISTRATION
Telephone: (Int. +612) (02) 6056 2828
Facsimile: (Int. +612) (02) 6056 1181
Toll Free: 1800 222 788
Email: Sales@kookabrothas.com
Web: www.kookabrothas.com

PRODUCT SPECIFICATION SHEET



SUPPLIER:	KOOKA BROTHA'S PTY LTD
PRODUCT:	MUD CELEBRATION CAKE – Gluten Free (Un Cut , Un Decorated)
PRODUCT CODE:	RCMUD
PRODUCT DESCRIPTION:	A dense gluten free chocolate mud cake, with a central smooth light chocolate cream layer and enrobed with a smooth coating of chocolate ganache. Uncut & un decorated for the customers' choice of celebration or garnish.
COUNTRY OF ORIGIN:	Product of Australia
SIZE (APPROXIMATE):	25cm Diameter 1.4kg, 14 Portions
PACKAGING MATERIALS:	(primary) - white quartscode collar, sealed poly gusseted 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:	5.8 kg (approximately)
INNER CARTON DIMENSIONS:	265mm X 265mm X 87mm/0.0063 m ³
OUTER CARTON DIMENSIONS:	550mm X 265mm X 187mmh/0.0344 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:	9332927003217
TUN:	19332927003214
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 in refrigeration, 12-24 hrs whole product, 30-60 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	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:

Dark chocolate (compound), cake margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320) {0.008%}, colour (160a)], Sugar, caster, Cream (35% fat) dairy, Dark Chocolate (Couverture), Egg White Mix, Egg Yolk, Soy Flour, Butter (unsalted) Dairy, Maize Cornflour, Tapioca Flour, White Chocolate (Compound) , Cocoa Powder, Gelatine (E441 & E220) Beef Origin, Orange Brandy Essence (orange brandy E1520, Baking Powder, Bicarbonate of Soda and water added.

NUTRITION INFORMATION		
Servings per package: 16.00		
Serving size: 109 g		
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1980 kJ	1820 kJ
Protein	11.1 g	10.2 g
Fat, total	32.2 g	29.6 g
- saturated	18.6 g	17.1 g
Carbohydrate	35.0 g	32.2 g
- sugars	31.3 g	28.8 g
Sodium	255 mg	234 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.