



Arnett's Biscuit Ltd
ABN 44 008 435 729
Level 1, Building B
24 George Street
North Strathfield
NSW 2137 Australia

TECHNICAL DATA SHEET

The information contained in this document is confidential and must only be used for the purpose for which it was provided. Formulas are constantly being reviewed and the information contained in this document is subject to change.

Description:

PCP 101 SHORTBREAD CREAM/SCOTCH FINGER

1 x Shortbread Cream, 1 x Scotch Finger

Shortbread Cream: Creamed biscuit of two small thick rectangular light golden fawn biscuits with white cream between; biscuits have distinct emboss of 3 raised lines running the length of the biscuit; biscuit crumb is fine and pale creamy yellow.

Scotch Finger: Rectangular, thick, jagged edge, rough top, clear emboss, light golden crust, moderately coarse pale crumb, easy break along mark into 2 fingers.

Country of Origin, Finished Product:

Made in Australia

Storage Conditions:

Store in a cool, dry place

Sensory:

Free from foreign taste or odour.

Colour:

Shortbread Cream: Light golden fawn biscuits with white cream

Scotch Finger: light golden crust

Flavour:

Shortbread Cream: Moderately sweet vanillary, slightly buttery, nutty flavour; sweet vanillary baked aftertaste

Scotch Finger: Moderate buttery, baked, mildly sweet

Texture:

Shortbread Cream: Moderately firm bite; soft to chew, crumbles (biscuits drying); chews down quickly to paste; cream blends with crumb; sticks in teeth

Scotch Finger: Moderately firm bite, dry, crumbly, melts in mouth on chewing

CODE	PRIMARY PKG TYPE	NET WEIGHT	SHELF LIFE
200280993003	Corrugated	150 x 35g	35 Weeks

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Technical Data Sheet, Continued

Ingredient Statement:

Wheat Flour, Sugar, Vegetable Oil (Contains Emulsifier (Soy Lecithin, E307b From Soy)), Butter (Cream (From Milk), Salt), Salt, Eggs, Condensed Milk, Baking Powder, Emulsifier (Soy Lecithin), Flavour

Allergens :

As listed in the Australia New Zealand Food Standard Code

Allergens	Present	Absent	Due to cross contact may contain traces
1. Added Sulphites present in the final food <10mg/Kg		X <10ppm	
2. Cereals containing gluten or their products	X		
3. Crustacea and their products		X	
4. Egg and egg products	X		
5. Fish and fish products		X	
6. Milk and milk products (includes Lactose)	X		
7. Peanuts and their products			X
8. Tree Nuts (excluding peanuts) and their products			X
9. Sesame seeds and their products			X
10. Soybeans and their products	X		
11. Lupin and Lupin Products		X	

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Technical Data Sheet, Continued

Product Composition:

Ingredient	>50%	25%- 50%	10%- 25%	5%- 10%	2 - 5%	<2%
Wheat Flour	X					
Sugar			X			
Vegetable Oil (Contains Emulsifier (Soy Lecithin, E307b From Soy))			X			
Butter (Cream (From Milk), Salt)				X		
Water					X	
Salt						X
Eggs						X
Condensed Milk						X
Baking Powder						X
Emulsifier						X
- Soy Lecithin						X
Flavour						X

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Technical Data Sheet, Continued

Nutritional Values:

Labelling:	Per 100g	Unit
Energy	2,090	KJ
Calories	499.5	CAL
Protein	5.0	GM
Fat Total	23.6	GM
Saturated	12.9	GM
Carbohydrate, Total (not including fibre)	65.6	GM
Sugars	23.7	GM
Dietary Fibre	2.2	GM
Sodium	441	MG

Name

Position

Date

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