

Specification: CON\_20229771 Description: CON CON POTATO MASH 7KG Date: 11-Feb-2019 Revision: 3 Date Created: 28-Sep-2017

**General Information** 

#### Description

Label and customer information for Continental Professional Gluten Free Instant Mix Mashed Potato, 7kg bag in box.

This specification is valid for products with a Best Before date of August 2019 or later.

#### IMPORTANT NOTICE:

The product information provided is for the latest product on the market. However, to ensure you have the correct information, related to the product you are currently using, ALWAYS REFER TO THE PRODUCT LABEL.

#### **Product Name**

Country	Brand Name	Product Name	
	Continental	Professional Gluten Free Instant Mix Mashed Potato 7kg	
Logal Description			

Country	Descriptive Name	Note			

#### **General Function and Purpose**

Continental Professional Gluten Free Instant Mix Mashed Potato, is made with real potato, to create a rich and creamy mashed potato.

### **Additional Customer Info**

Unilever Product Code: 20229771

# Ingredient Declaration

## **Ingredients Declaration**

INGREDIENTS: Potatoes (84%) (contains sulphur dioxide), whey powder (from milk), vegetable oil, salt, colour (turmeric), emulsifier (471), stabiliser (450), flavour, antioxidant (304).

Contains sulphites and milk products. May contain egg and soybean.

\*\* Contains naturally occurring glutamates

# **Claims and Declarations**

# Declarations

Property	Value	UOM	Comment	
Portions/Doses/Uses	420	No.	Serves per pack	
Weight	7	kg	Makes 42kg.	
Dry mix wt serving/portion	16.7	g	lakes 100g of mash potato, prepared as directed	
Date Marking		Text	BEST BEFORE MM/YY (Date) HH:MM (Time) Followed by production code.	

## Shelf Life

Property	Conditions	Value	UOM	Comment
Shelf Life Total	Ambient	18	month(s)	

## **Product Origin**

	Property	Of Manufacture	Of Packing	Comment
Cou	ntry	Germany	Germany	Made in Germany



Specification: CON\_20229771 Description: CON CON POTATO MASH 7KG Date: 11-Feb-2019 Revision: 3 Date Created: 28-Sep-2017

#### **Risk of Cross Contamination during Processing**

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

### Food Allergen / Food Intolerance

Property	Yes	No	Concentration	UOM	Comp of	RM	Con	tam.	Comment
Cereals cont. Gluten + prods		✓		mg/kg					NIL DETECTED
Crustaceans and products		✓		mg/kg					
Molluscs and products		$\checkmark$		mg/kg					
Egg/Egg products	✓			mg/kg				✓	Cross contact: Made on same equipment
Fish / Fish products		$\checkmark$		mg/kg					
Peanuts/Peanut products		✓		mg/kg					
Soybeans/Soybean prods.	✓			mg/kg				✓	Cross contact: Made on same equipment
Milk / Dairy products	$\checkmark$			mg/kg	$\checkmark$				PRESENT IN PRODUCT (whey powder)
Nuts/Nuts products		$\checkmark$		mg/kg					
Sesame Seeds and prods.		✓		mg/kg					
Sulphite (=> 10mg/kg)	✓			mg/kg	<ul><li>✓</li></ul>				PRESENT IN PRODUCT (potatoes)
Lupin and products		$\checkmark$		mg/kg			[		
Yeast		$\checkmark$		mg/kg					
Glutamate		✓		mg/kg					No added MSG

### **Dietary - Guaranteed**

Property	Yes	No	Comment		
Hal-al	$\checkmark$		Halal certificate issued on request.		
Kosher		$\checkmark$			
Vegan		✓	Contains whey powder from milk		
Ovo Lacto Vegetarian	<ul><li>✓</li></ul>				

#### **On Pack Claims**

Property	Description	Note
Claim 1	Made with real potato	
Claim 2	99% fat free (when prepared as directed)	
Claim 3	Gluten Free - Nil Detected	
Claim 4	No added MSG**	
Claim 5	Halal	
Claim 6	Cook chill stable - Use within 3 days of prepration	
Claim 7	Bain Maire Stable - Hold covered for no more than 4 hours	

## **Claims / Disclaimers**

PREVENT CROSS-CONTAMINATION WITH GLUTEN DURING PREPARATION TO ENSURE GLUTEN-FREE MEAL.

## Instructions

# Instructions for Use

PREPARATION INSTRUCTIONS:

1. Bring the required quantity of water to the boil.

2. Turn off heat, sprinkle in Continental Professional Gluten Free Instant Mix Mashed Potato & whisk until smooth.

3. Serve or keep warm in a bain marie.

\_\_\_\_\_

Note: Add less water to create a firmer mash or extra water if a smoother mash is required.

PREVENT CROSS-CONTAMINATION WITH GLUTEN DURING PREPARATION TO ENSURE GLUTEN-FREE MEAL.



Specification: CON\_20229771 Description: CON CON POTATO MASH 7KG Date: 11-Feb-2019 Revision: 3 Date Created: 28-Sep-2017

# Instructions for Use [Continued]

### SERVING QUANTITIES TABLE:

WATER	CONTINENTAL	QUANTITY OF	NUMBER OF
	INSTANT MASHED	MASHED POTATO	SERVES (100g
	POTATO		SERVING SIZE)

8.33L	1.67kg	10kg	100
16.67L	3.33kg	20kg	200
25L	5kg	30kg	300
35L	7kg	42kg	420

### **Storage Instructions**

To keep fresh, seal foil bag tightly. Store in a cool, dry place. Contents may settle in transit.

# Safety Instructions

None

# **On Pack Nutrition Information [As Prepared]**

# **On-Pack Nutrition Information as Prepared**

Property	Value
CON	
CUC	
REF	
Serving Size	100g

#### On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	250		250
Energy	kcal	kcal	60		60
Protein	-	g	1.2		1.2
Carbohydrate	-	g	11.4		11.4
Carbohydrate of which	Sugars	g	1.5		1.5
Fat	-	g	0.7		0.7
Fat of which	SAFA	g	0.3		0.3
Fibre	Dietary	g	NA		NA
Sodium	mg	mg	210		210

## On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8700	2.9	RDI
Protein	-	50	2.4	RDI
Carbohydrate	-	310	3.7	RDI
Carbohydrate of which	Sugars	90	1.7	RDI
Fat	-	70	1.0	RDI
Fat of which	SAFA	24	1.25	RDI
Fibre	Dietary	30	NA	RDI
Sodium	mg	2300	9.1	RDI



Specification: CON\_20229771 Description: CON CON POTATO MASH 7KG Date: 11-Feb-2019 Revision: 3 Date Created: 28-Sep-2017

# **Company Contact Information**

Unilever Food Solutions www.ufs.com A division of Unilever Australasia 219 North Rocks Road North Rocks NSW 2151 Australia

103 Carlton Gore Road Newmarket Auckland 1023 New Zealand

For questions or comments call our Careline free on: 1800 888 695 (AUS) 0800 449 221 (NZ)