



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	CK Chiko Rolls 6x2kg	Declared Label Weight (g):	2kg		
Common Name:	CHIKO ROLLS CKO 6x2KG (12pack)	Weight Measurement Method:	No 'e' mark (weight g)		
Product Code:	76008	Pack Configuration:	6 x 2kg		
Manufactured at:	Bathurst	Specification Date Issued:	18/3/2021	Version:	1

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1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

The product is a roll consisting of a meat and vegetable filling encased in a golden, crisp batter casing which has been pre-fried in canola oil before freezing. Product is packed into a poly bag with 12 rolls, including a packet of consumer serving sleeves, and then packed into a shipper carton.

3.0 PRODUCT PARAMETERS

Ingredients:

Vegetables (31%) (cabbage, carrot, celery, onion, green beans), **wheat** flour, water, cooked barley (water, **barley**), beef (4%), canola oil, **wheat** cereal, textured **soy** protein, salt, sugar, acidity regulators (450, sodium bicarbonate), hydrolysed vegetable protein (contains **soy**), spice (contains chilli), emulsifier (471), flavour enhancer (635), colours (102, 110).

Contains soy, wheat and barley.

Country of Origin: Made in Australia from at least 90% Australian ingredients

Storage Conditions:

Code Type: Best Before

Code Format: INHOUSE STANDARD: 01 MMM YY PPPDD hh:mm

Shelf Life Period: 720 Days (24 Months)

Intended Use:

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method: Per directions on label

If more than one method on label, which one (E.g. Microwave, over, etc.): Fryer

If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

INNER

01MMYY

BAT DD hh:mm

Code interpretation:

01 First day of the month, day/date of expiry

MM Month (alpha)

YY Year of expiry (year of manufacture plus shelf life)

BAT Plant code for Bathurst

DD Actual day/date of manufacture

hh Time in 24 hour time, hours

mm Time in 24 hour time, minutes

SHIPPER

01MMYY BATDDhh:mm MDDMMPP

Code interpretation:

01 First day of the month, day/date of expiry

MM Month (alpha)

YY Year of expiry (year of manufacture plus shelf life)

BAT Plant code for Bathurst

DD Actual day/date of manufacture

hh Time in 24 hour time, hours

mm Time in 24 hour time, minutes

M'D' short for Manufacturing Data

DD Actual day/date of manufacture

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

DEEP FRY Preheat oil to 180°C.
Cook for 8-9 minutes.

8.2 Usage Advice

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 12

Serving size: 170g

Average Quantity per Serving Average Quantity per 100g

Energy	1380kJ	810kJ
Protein	9.4g	5.5g
Fat, total	10.2g	6.0g
- saturated	2.4g	1.4g
Carbohydrate	47.5g	27.9g
- sugars	3.9g	2.3g
Dietary fibre	4.0g	2.4g
Sodium	605mg	356mg

10.0 CLAIMS

Nutrition

Additives

Advisory

As cooking appliances and quantity cooked vary, always ensure product is steaming hot

Sustainability

Storage

Keep frozen. Store at or below minus 18 °C.

Marketing

Supply Chain

Marine Stewardship Council (MSC):	NA	MSC Factory Registration Number:	
Aquaculture Stewardship Council (MSC):	NA	ASC Registration Number:	

11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat	YES
Barley	YES
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	YES
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites (≥10mg)	Unknown
Sulphites (Naturally Occurring)	YES
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	YES
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	YES
Legumes e.g. beans, peas, lentils, bean sprouts	YES

Celery	YES
Yeast and yeast products	NO
Spices and herb and/or extracts	YES
Hydrolysed Vegetable Protein	YES
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	YES
Artificial Flavour	YES
Corn and corn products	YES
Chilli	YES
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO