



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

| | | | |
|------------------|--------------------------------|----------------------------|--------------------------|
| Product Name: | ED Cauliflower 6x2kg | Declared Label Weight (g): | 2kg |
| Common Name: | Edgell Cauliflower IQF 6 x 2kg | | |
| Product Code: | 40230 | Pack Configuration: | 6X2KG |
| Manufactured at: | Devonport | Specification Date Issued: | 28/02/2020 Version: 1 |

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

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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:

This product is manufactured from IQF Cauliflower.

3.0 PRODUCT PARAMETERS

Ingredient:

Cauliflower.

Country of Origin: Grown in Australia

Storage Conditions: Frozen (<-18°C)

Code Type: Best Before

Code Format: 1 MM YY DD PPP L HH:MM

Shelf Life Period: 720 Days (24 Months)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method:

Other

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

If Other, describe: Simmer 100g of the product in 250ml boiling water for 2 minutes 30 seconds.

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

Each INNER BAG shall be coded

Example: 1 MMY Y DD PPP L HH:MM where MM is the month of expiry, YY is the year of expiry, DD is the production day, PPP is the factory number, L is the line number, HH:MM is military time.

Each OUTER shall be coded

Example: 1 MM YY DD PPP HH:MM L where MM is the month of expiry, YY is the year of expiry, DD is the production day, PPP is the factory number, HH:MM is military time, L is the line number.

6.0 PRODUCT HANDLING & STORAGE

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

Frozen (<-18°C)

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

COOK FROM FROZEN. THIS PRODUCT SHOULD BE COOKED BEFORE CONSUMPTION.

Steam:

1. Reheat steamer to 100°C.
2. Place required quantity of frozen Edgell Cauliflower in a single layer onto a perforated tray.
3. Steam for 8-8½ minutes or until desired tenderness is achieved.

Stove Top:

1. Add 200g of frozen Edgell Cauliflower to boiling water.
2. Return to boil.
3. Simmer for 3 minutes or until desired tenderness is achieved.

Microwave (based on 1100W commercial microwave):

1. Place 200g of frozen Edgell Cauliflower into a microwave safe dish. Cover.
2. Microwave on HIGH for 3½ minutes.

8.2 Usage Advice

Cook from frozen, do not thaw product before cooking.

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 26.6

Serving size: 75g

| | Average Quantity per Serving | Average Quantity per 100g |
|---------------|------------------------------|---------------------------|
| Energy | 70kJ | 93kJ |
| Protein | 1.7g | 2.2g |
| Fat, total | 0.2g | 0.2g |
| - saturated | <0.1g | <0.1g |
| Carbohydrate | 1.5g | 2.0g |
| - sugars | 1.5g | 2.0g |
| Dietary fibre | 1.4g | 1.8g |
| Sodium | 11mg | 14mg |
| Potassium | 229mg | 305mg |
| Vitamin A | 1µg | 1µg |
| Vitamin C | 29mg | 39mg |
| Folate | 32µg | 42µg |

< MEANS LESS THAN.

10.0 CLAIMS

Nutrition

Additives

| | |
|-------------------------------------|---|
| <input checked="" type="checkbox"/> | No Added Colours, Flavours or Preservatives |
|-------------------------------------|---|

Advisory

| | |
|-------------------------------------|--|
| <input checked="" type="checkbox"/> | This Product Must Be Cooked Before Consumption |
|-------------------------------------|--|

Sustainability

| | |
|-------------------------------------|--------------------|
| <input checked="" type="checkbox"/> | Sustainably Fished |
|-------------------------------------|--------------------|

Storage

| | |
|-------------------------------------|--|
| <input checked="" type="checkbox"/> | Keep frozen, Store at or below minus 18°C. |
|-------------------------------------|--|

Marketing

Supply Chain

| | | | |
|-----------------------------------|----|----------------------------------|--|
| Marine Stewardship Council (MSC): | NA | MSC Factory Registration Number: | |
|-----------------------------------|----|----------------------------------|--|

11.0 ALLERGENS (per FSANZ)

| Parameters | Includes (YES or NO) |
|--|----------------------|
| Wheat | NO |
| Barley | NO |
| 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 | NO |
| Tree nuts and tree nut products | NO |
| Molluscs and mollusc products | NO |
| Added Sulphites ($\geq 10\text{mg}$) | NO |
| Sulphites (Naturally Occurring) | NO |
| 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 | NO |
| Mustard | NO |
| Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.) | NO |
| Legumes e.g. beans, peas, lentils, bean sprouts | NO |
| Celery | NO |
| Yeast and yeast products | NO |
| Spices and herb and/or extracts | NO |
| Hydrolysed Vegetable Protein | NO |
| Artificial Sweetener | NO |
| Preservative | NO |
| Flavour Enhancers | NO |
| Artificial Colour | NO |
| Artificial Flavour | NO |
| Corn and corn products | NO |
| Chilli | NO |
| Capsicum | NO |
| GMO | NO |
| Irradiated Ingredients | NO |
| Nano Technology | NO |