

BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	IJ Vegetable Patties 36x113g	Declared Label Weight (g):	4.09kg	
Common Name:	I&J Vegetable Patties 1 x 4.09kg			
Product Code:	41957	Pack Configuration:	1x4.09KG.	
Manufactured at:	Kelso	Specification Date Issued:	30/7/2018	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 Specification issue number has been replaced by version number as of July 2018.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:

A Food Service product containing 36 round portions of vegetables in a potato based matrix. The product is par fried and quick frozen. The frozen product can be reheated by deep frying.

3.0 PRODUCT PARAMETERS

Ingredient:

Vegetables (58%) (corn, carrot, peas, onion), **wheat** flour, water, canola oil, thickeners (1414, xanthan gum, 1404, 464), dehydrated potato, salt, **egg** white powder, whey protein (from **milk**), maize flour, canola oil, yeast extract, potato fibre, yeast, acidity regulators (450, sodium bicarbonate), onion powder, natural flavour, food acid (citric), pepper, maltodextrin (maize).

Contains milk, egg and wheat.

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

Storage Conditions:

Code Type: Best Before

Code Format: 1 MM YY DDPPP TT:TT

Shelf Life Period: 540 Days (18 Months)

Intended Use: Human Consumption

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.):

Deep Fry

If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

OUTER

"BEST BEFORE" date code printed. Minimum letter size 3mm. Format is 1st Day of the Month, Year plus day of month and plant code eg. 01/05/99 2514 Time of production eg 10:50

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

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

Note: As cooking appliances vary, ensure this product is heated to a core temperature of 70°C for a minimum of 2 minutes, or reaches 74°C, prior to serving.

Cook from frozen.

COOKING INSTRUCTIONS

DEEP FRY

- 1. Preheat oil to 180°C.
- 2. Deep Fry frozen I&J Vegetable Patties for 5 minutes.

COMBI OVEN COOK:

- 1. Preheat combi oven to 200°C.
- 2. Place frozen I&J Vegetable Patties on a baking tray.
- 3. Convection cook for 14 minutes.
- 4. Carefully remove from baking tray and serve.

OVEN COOK:

- 1. Preheat commercial fan forced oven to 200°C.
- 2. Place frozen I&J Vegetable Patties on a shallow baking tray.
- 3. Cook for 22 minutes.
- 4. Carefully remove from baking tray and serve.

8.2 Usage Advice

As cookers and microwaves vary, always ensure the product is cooked before eating.

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 36			
Serving size: 114g			
	Average Quantity per Serving Average Quanti	ty per 100g	
Energy	886kJ	783kJ	
Protein	5.8g	5.1g	
Fat, total	9.8g	8.6g	
- saturated	0.9g	0.8g	
Carbohydrate	23.7g	20.8g	
- sugars	4.0g	3.5g	
Sodium	578mg	481mg	

10.0 CLAIMS

Nutrition

Additives

Advisory

Sustainability Storage

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

Marketing

Supply Chain

Marine Stewardship Council (MSC):	MSC Factory Registration Number:	
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11.0 ALLERGENS (per FSANZ)		
Parameters	Includes (YES or NO)	
Wheat	YES	
Barley	NO	
Oats	NO	
Rye	NO	
Spelt	NO	
Crustacea and their products	NO	
Egg and egg products	YES	
Fish and fish products	NO	
Lupin and lupin products	NO	
Milk and milk products	YES	
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 (≥10mg)	NO	
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	YES		
Spices and herb and/or extracts	YES		
Hydrolysed Vegetable Protein	YES		
Artificial Sweetener	NO		

Preservative	YES
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	YES
Chilli	NO
Capsicum	NO
GMO	Unknown
Irradiated Ingredients	NO
Nano Technology	NO