



FINISHED PRODUCT SPECIFICATION

Product No.	125037	Issue Date: 07.10.2010		
Product & Brand Name	Rice Pops with Psyllium – Gluten Free	Issue Number: 1		
Manufacturing Site Address	29 Glendenning Road, Glendenning 2761 Australia			
Reason for issue	New spec template			
1. Item No	125037			
2. Brand Name	Green's			
3. Product Title	Rice Pops with Psyllium			
4. Product Description	Rice pops with psyllium are large oval shaped uncoated, extruded pops that are gluten free.			
5. Net weight / volume (Include OM and pack size) (Articles/pack)	6.7kg			
6. Ingredients Refer to Allergen Labelling Guidelines	Rice Flour (63%), Maize Flour, Psyllium (12%), Sugar, Vitamins (Niacin, Thiamin, Folate), Salt, Emulsifier (471), Mineral (Iron).			
7. Allergens	Allergen	Contains	May be present	Absent
	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains			✓
	Crustacean & their products			✓
	Egg & egg products			✓
	Fish & fish products			✓
	Milk & milk products			✓
	Nuts & sesame seeds & their products			✓
	Peanuts, soybeans & their products			✓
	Sulphite in concentrations of 10mg/kg or more			✓
	Royal Jelly presented as food or royal jelly present in a food			✓
	Bee Pollen			✓
	Propolis			✓
8. Allergen Statement	Contains no known allergens			
9. GM Ingredients	None			

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10. Nutrition Information**NUTRITION INFORMATION**

	Average Quantity per 100g
Energy	1550kJ (371Cal)
Protein	6.0g
Gluten	Nil detected
Fat, total	1.3g
- saturated	Less than 1g
Carbohydrate	77.5g
- sugars	4.3g
Dietary Fibre	10.1g
Sodium	86mg
Potassium	119mg
Thiamin	0.93mg
Niacin	8.3mg
Folate	333µg
Iron	10mg

*Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

** RDI = Recommended Dietary Intake

How is nutrition information derived	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Date derived: 16.03.2010
	Calculated	Analysed	



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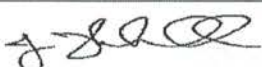



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11. Nutrition Claims:	Wheat free / gluten free No artificial colours or flavours High in fibre Low in salt Thiamin and Niacin 25% RDI Folate 50% RDI Iron 25% RDI		
12. Consumer Groups Claim:	HALAL <input type="checkbox"/> KOSHER <input type="checkbox"/> VEGETARIANS <input checked="" type="checkbox"/> VEGANS <input checked="" type="checkbox"/> COELIACS <input checked="" type="checkbox"/>		
13. Directions for Use: Make up directions / cooking instructions if required	Ready to eat cereal.		
14. Consumer Storage Instructions:	Store in a cool dry place, away from direct sunlight.		
15. Temperature Requirements – Warehouse and Stores	Ambient <input checked="" type="checkbox"/> Other <input type="checkbox"/> _____		
16. Country of Origin Statement:	Made in Australia from imported and local ingredients.		
17. Product Shelf Life:	12 months from the date of manufacture		
18. Barcode Number:	APN: n/a TUN: n/a		
19. Packaging	Inner Pack/ Consumer Unit	Material type	n/a
		Dimensions	n/a
	Outer Pack	Material type	Obtained on request
		Dimensions	Obtained on request
		Units per pack	1
	Pallet Configuration	Outer Packs per layer	8
Layers per Pallet		2	
Total Outers per Pallet		16	

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20. Organoleptic Details	Appearance	Large oval shaped pops light cream in colour	
	Texture	Crisp	
	Odour	Typical of extruded rice and maize	
	Flavour	Typical of extruded rice and maize	
21. Tested Attributes	Test	Result	Test Method
	Bulk density	90 – 110 g/L	Measuring cylinder
	Moisture	< 5%	Infra red moisture meter
22. Microbiological	Test	Result	Test Method
	Total Plate Count	<10,000 cfu/gram	External lab
	Yeasts and Moulds	<100 cfu/gram	External lab
	Coliforms	<100 cfu/gram	External lab
	E. Coli	ND in 1 gram	External lab
	Salmonella	ND in 25 grams	External lab
	Co-Ag + Staphylococci	Absent/gram	External lab
	B. cereus	<100 cfu/gram	External lab

APPROVAL

	Name (please print)	Signature	Date
Prepared By	Jason Blackwell		07.10.2010
Checked By	Keith Bardwell		07.10.2010
R&D	Nancy Vicino		11/10/10
QA	Kevin Byron		7/10/2010
Customer (if applicable)			