

## FINISHED PRODUCT SPECIFICATION

<b>1. Item No</b>	025550			
<b>2. Brand Name</b>	Industrial Product			
<b>3. Product Title</b>	Rice Pops Small			
<b>4. Product Description</b>	Gluten Free Extruded Small Rice Pops			
<b>5. Net weight / volume</b> (Include OM and pack size) (Articles/pack)	10 kg			
<b>6. Ingredients</b>  Refer to Allergen Labelling Guidelines	Rice Flour (88%), Sugar, Salt, Emulsifier (471)			
<b>7. Allergens</b>	<b>Allergen</b>	<b>Contains</b>	<b>May be present</b>	<b>Absent</b>
	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains			X
	Crustacean & their products			X
	Egg & egg products			X
	Fish & fish products			X
	Milk & milk products			X
	Nuts & sesame seeds & their products			X
	Peanuts, soybeans & their products			X
	Sulphite in concentrations of 10mg/kg or more			X
	Royal Jelly presented as food or royal jelly present in a food			X
	Bee Pollen			X
	Propolis			X
<b>8. Allergen Statement</b>	Contains:  May be present:			
<b>9. GM Ingredients</b>	N/A			

<b>Document Number</b>	COR F ALL 041	<b>Process Owner</b>	R&D
<b>Document Title</b>	Finished Product Specification - Template	<b>Originator</b>	M. Vozzo
		<b>Revised By</b>	-
<b>Reason for Revision</b>	n/a	<b>Approved By</b>	
<b>Issue Number</b>	1	<b>Issue Date</b>	23.05.2013

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<b>10. Nutrition Information (NIP)</b>			
<b>NUTRITION INFORMATION</b>			
Servings per package: N/A			
Serving size: N/A			
	<b>Average Quantity per Serving</b>	<b>% Daily Intake* per Serving</b>	<b>Average Quantity per 100g/mL</b>
<b>Energy</b>	kJ ( Cal)	%	1660 kJ ( 397 Cal)
<b>Protein</b>	g	%	6.6 g
<b>Fat, total</b>	g	%	1.6 g
- saturated	g	%	1.6 g
<b>Carbohydrate</b>	g		87 g
- sugars	g		10.7 g
<b>Sodium</b>	mg	%	433 mg
*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.			
How is nutrition information derived	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Date derived: 21/10/14
	Calculated	Analysed	
<b>11. Nutrition Claims:</b>	<b>Gluten Free</b>		
<b>12. Consumer Groups Claim:</b>			
HALAL	<input type="checkbox"/>	KOSHER	<input checked="" type="checkbox"/>
VEGETARIANS	<input checked="" type="checkbox"/>	VEGANS	<input checked="" type="checkbox"/>
OTHER	<input type="checkbox"/>		
<b>13. Directions for Use:</b>			
Make up directions / cooking instructions if required	N/A		

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<b>14. Consumer Storage Instructions:</b>	Store in dry cool place.			
<b>15. Temperature Requirements – Warehouse and Stores</b>	Ambient <input checked="" type="checkbox"/>	Other <input type="checkbox"/>	_____	
<b>16. Country of Origin Statement:</b>	Made in Australia from local and imported ingredients.			
<b>17. Product Shelf Life:</b>	365 days			
<b>18. Barcode Number:</b>	<b>APN:</b> N/A <b>TUN:</b> N/A			
<b>19. Packaging Details</b>	Inner Pack/ Bag	Material type	HDPE Blue Bag	
		Structure		
		Width	710 x 850 mm	
	Outer Pack	Material type	Corrugated Fibreboard	
		Dimensions	374 x 278 x 295 mm	
		Units per pack	1	
	Pallet Configuration	Outer Packs per layer	12	
		Layers per Pallet	4	
		Total Outers per Pallet	48	
<b>20. Organoleptic Details</b>	Finished product	Appearance	Small round rice pops	
		Texture	Crisp	
		Colour	Off White	
		Flavour	Typical of extruded rice flavour. No bitter or off taste.	
<b>21. Test Attributes</b>	<b>Test</b>	<b>On</b>	<b>Result</b>	<b>Test Method</b>
	Moisture		Less than 5%	Infra-Red Meter
	Bulk Density		300 – 350 g/L	Measuring Cylinder

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22. Microbiological	Test	Result	Test Method
	Total Plate Count	<10,000 cfu/gram	External analysis
	Yeasts and Moulds	<100 cfu/gram	External analysis
	Coliforms	<100 cfu/gram	External analysis
	E. Coli	ND in 1 gram	External analysis
	Salmonella	ND in 25 grams	External analysis
	Co-Ag + Staphylococci	Absent/gram	External analysis
	B. cereus	<100 cfu/gram	External analysis

### APPROVAL

	Name (please print)	Signature	Date
Prepared By	Nathan Clarke		
Checked By	Keith Bardwell		
R&D	Mike Patane		
QA	Javika Solanki		
Customer (if applicable)			

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