 ABN 82 004 304 803 ACN 004 304 803	Division	CEREBOS FOODS	Document No:	ANZ-F-COR-FPS-883415
	Document Type	ANZ-0-COR-F-010 Finished Product Specification	Issue No:	1.0
	Document Title	<u>883415 CFS DUTCH COCOA POWDER 12X500G</u>	Issue Date:	AUGUST 2020
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**PART A- FINISHED PRODUCT SPECIFICATION - GENERAL DISTRIBUTION**

**SECTION 1- PRODUCT DESCRIPTION**

A fine, dark brown powder produced by the Dutch process of mechanical expression of fat and milling of fermented, dried, roasted and alkalized cocoa beans.

**SECTION 2- PRODUCT LEGALITY**

This product complies with the standards as outlined in

- Volume Two of the Australia New Zealand Food Standards Code.
- National Measurement Act (Pre Packed Articles) – Australian Products.
- Weights and Measurement Act – New Zealand Products.

**SECTION 3- INGREDIENT DECLARATION- (Including % labelling of characterising ingredients)**

Dutch cocoa powder (100%)

**SECTION 4- COUNTRY OF ORIGIN - (Including % Australian ingredients where applicable)**

Packed in Australia from imported ingredients.

**SECTION 5- SHELF LIFE**

From Date of Manufacture	12 Months
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**SECTION 6- RECOMMENDED STORAGE**


<b>SECTION 6.1</b> Opened	Transfer to an airtight container and store in a cool, dark place
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<b>SECTION 6.2</b> Unopened	Cool, dry conditions away from direct sunlight
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**SECTION 7- COMPOSITIONAL INFORMATION**

**SECTION 7.1- Mandatory allergen declaration:**

Manufactured on equipment that also processes products containing milk products.

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#### SECTION 8- NUTRITION INFORMATION


A nutrition information panel is not required for the food label (Food Standards Code exemption – 1.2.8-5(2))


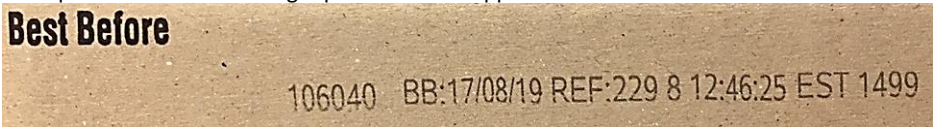
	Average quantity per 100g
Energy	1722 kJ
Protein	23 g
Fat, total	10.9 g
-Saturated	6.5 g
Carbohydrate	10.5 g
-Sugars	0.5 g
Sodium	8 mg

SECTION 9- ORGANOLEPTIC TESTS		
Test	Acceptable Results	Test Method
Colour	Dark brown	Visual
Texture	Free flowing powder	Visual
Flavour/aroma	Cocoa	Sensory

SECTION 10 - PHYSICAL TESTS		
Test	Acceptable Results	Test Method
Defects	Product shall be free from the presence of foreign or extraneous matter	Visual inspection

SECTION 11- CHEMICAL TESTS		
Test	Acceptable Results	Test Method
Moisture	5% max	Moisture meter
pH	6.8-7.2	ICA method 15/1972
Fat	10-12%	ICA method 37/1990

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SECTION 12- PACKAGING	
GENERAL CODING REQUIREMENTS:	Each unit and shipper must be coded to indicate the Best Before Date so that the date of manufacture can be easily determined. All units and shippers shall be clearly, legibly and accurately coded in accordance with the specifications below.
LOCATION OF CODING:	<p>On base of bag:</p>  <p>On top area of one of the length panels of the shipper</p> 
CODE DESCRIPTION & FORMAT:	<p>On bag:            Best Before: DD/MM/YY Ref No. Time            BB 10/02/17 REF 0457 07:32:54</p> <p>On shipper:            Item No. Best Before: DD/MM/YY Ref No. Time EST1499            100229 BB:10/02/17 REF:045 7 07:32:54 EST1499</p>
EAN/BARCODE NUMBER:	9300681510111
TUN NUMBER:	19300681510118
UNIT NET WEIGHT or VOLUME:	500 g

SECTION 13- PACKAGING & PALLET CONFIGURATION	
GENERAL PACKAGING REQUIREMENTS:	Unit packaging and shippers must conform to the agreed material and print specifications and be fit for purpose.
UNITS PER SHIPPER:	12
SHIPPER TYPE:	RSC Shipper
UNIT PACK TYPE:	Sealed bag
TAMPER EVIDENCE:	Heat seal