

<p style="text-align: center;">Division: <b>Cerebos Gregg's</b></p> <p style="text-align: center;">Document Type: <b>Finished Product Specification – 100% Coffee</b></p> <p style="text-align: center;">Product Code &amp; Description: <b>859 SPECIAL BLEND POW 8X500G</b></p>	Document No: <b>ANZ-0-COR-FPS- 859</b>	
	Issue No:	3.0
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<b>PRODUCT NAME</b>	Special Blend Instant Coffee Powder 500g		
<b>PRODUCT DESCRIPTION</b>	Instant Coffee Powder		
<b>SENSORY DESCRIPTION</b>	Fully developed characteristic with a typical balance of bitterness and acidity. Uniformly sized free flowing powder.		
<b>INGREDIENT DECLARATION</b>	100% Coffee		
<b>COUNTRY OF ORIGIN</b>	Made in New Zealand from imported coffee.		
<b>SHELF LIFE</b>	18 months		
<b>RECOMMENDED STORAGE CONDITIONS</b>	Once opened, transfer contents to an airtight container. Store in a cool, dark, dry place.		
<b>PACKAGING DESCRIPTION</b>	Foil laminate bag. 8 units packed into a cardboard shipper.		
<b>UNIT NET WEIGHT</b>	500 grams	<b>UNITS PER SHIPPER</b>	8
<b>UNIT BARCODE (EAN)</b>	9400574008593	<b>SHIPPER BARCODE (TUN)</b>	69400574008595
<b>CODING FORMAT &amp; LOCATION</b>	Right hand side panel of bag: Best before date & time of packing -inkjet printed. Best before date label on side of shipper.		
<b>NUTRITION INFORMATION</b>	N/A - single ingredient product exempt from NIP labelling		
<b>DIETARY SUITABILITY</b>	Suitable for Vegan, Lacto Vegetarian, Ovo Lacto Vegetarian consumption. Halal & Kosher suitable but not certified.		
<b>GENETIC MODIFICATION (GM)</b>	This product does not contain <u>any</u> ingredients, food additives or processing aids, which contain, have been derived from or produced using the assistance of <u>any</u> genetically modified material. Currently there are no genetically modified varieties of coffee supplied to the New Zealand or Australian market.		
<b>PRODUCT LEGALITY</b>	This product complies with the standards as outlined in <ul style="list-style-type: none"> <li>- Volume Two of the Australia New Zealand Food Standards Code.</li> <li>- National Measurement Act (Pre Packed Articles) – Australian Products.</li> <li>- Weights and Measurement Act – New Zealand Products.</li> </ul>		

#### QUALITY SPECIFICATIONS

Specification Type	Acceptable Results	Test Method
Speck/Sediment	Small speck not excessive sediment.	DUN-IC-SOP-3.03
Flavour	Fully developed characteristic with a typical balance of bitterness and acidity. Matches current standard.	DUN-QM-SOP-3.03
pH	4.85 – 5.05	DUN-QM-SOP-6.14
Metals / Contaminants / Pesticides / Residues:	Product may not contain residues / pesticides and metals / contaminants in amounts that may present a hazard to health in accordance with standards established by the ANZFSC.	

#### ALLERGEN INFORMATION

As this product is solely coffee beans, it does not contain any of the following components:

Cereals Containing Gluten And Products Of These	Added sulphur Dioxide or Sulphites	Added Animal Fats or Oils
Crustacea & Crustacea Products	Lupin & lupin products	Added Vegetable Fats or Oils
Egg & Egg Products	Royal Jelly	Quinine
Fish & Fish Products	Bee Pollen	Guarana
Milk & Milk Products	Propolis	Added Caffeine
Peanut & Peanut Products	Intense Sweeteners	Alcohol
Other Nuts & Nut Products	Polyols, Isomalts, Polydextrose	Irradiated Ingredients or Components of Ingredients
Sesame Seeds & Sesame Seed Products	Preservatives	Ethylene Oxide treatment

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Soybean & Soybean Products	Added Flavour Enhancers	
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In addition it does not contain components that would require mandatory labelling in accordance with the Australia New Zealand Food Standards Code.

Raw materials and product are stored and processed separately from all other products.

GMP and staff training are used to avoid cross contamination.