 ABN 82 004 304 803 ACN 004 304 803	Division <p style="text-align: center;">CEREBOS FOODS</p>	Document No: <p style="text-align: center;">ANZ-R-COR-FPS-700832</p>
	Document Type <p style="text-align: center;">Finished Product Specification</p>	Issue No: <p style="text-align: center;">4.0</p>
	Document Title <p style="text-align: center;">700832 GVX RICH BROWN GRAVY GF 7.5KG</p>	Issue Date: <p style="text-align: center;">MARCH 2019</p>
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PART A- FINISHED PRODUCT SPECIFICATION - GENERAL DISTRIBUTION

SECTION 1- PRODUCT DESCRIPTION

A modified tapioca based gravy mix which, when prepared on the stove top, provides a rich, flavoursome gravy for use with roast meat and other red meat dishes. This product is gluten free, no added MSG and 98% fat free.

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)

Ingredients: Thickener (1422) (From Tapioca), Salt, Maltodextrin (From Maize), Flavour (Salt, Yeast Extract, Natural Flavouring, Maltodextrin (from Maize), Sugar, Food Acid (330), Anticaking Agent (551), Spice), Vegetable Powders (Tomato, Onion), Sugar, Colour (150c), Yeast Extract, Shortening Powder, Skim Milk Powder, Animal Fat, Mineral Salt (450), Vegetable Oil, Anticaking Agent (341).

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

Made in Australia from at least 20% Australian ingredients

SECTION 5- SHELF LIFE

From Date of Manufacture	12 months
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SECTION 6- RECOMMENDED STORAGE

SECTION 6.1 Opened	After opening, replace lid tightly after use and store in a cool, dry place.
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SECTION 6.2 Unopened	Cool, dry place.
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SECTION 7- COMPOSITIONAL INFORMATION

SECTION 7.1- Mandatory allergen declaration (delete those not applicable):

Ingredient/s contain milk and soy products

SECTION 7.2- DIETARY SUITABILITY (Yes/No)


Vegan:	No
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Lacto Vegetarian:	No
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Ovo Lacto Vegetarian:	No
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Halal:	No
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Kosher:	No
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SECTION 8- NUTRITION INFORMATION*

Servings per pack: 1500 Serving size: 50 mL Gravy*		
	Average quantity per serve	Average quantity per 100mL
Energy	67 kJ (16 Cal)	135 kJ (32 Cal)
Protein, total	0.2 g	0.3 g
-Gluten	Not Detected	Not Detected
Fat, total	0.2 g	0.3 g
-Saturated	0.1 g	0.2 g
Carbohydrate	3.4 g	6.8 g
-Sugars	0.4 g	0.9 g
Sodium	301 mg	603 mg


* For reconstituted gravy when prepared in accordance with directions

SECTION 9- ORGANOLEPTIC TESTS

Test	Acceptable Results	Test Method
Flavour/aroma	A well-rounded, rich and flavoursome gravy that has rich, juicy roasted meat notes.	Visual comparison to standard
Appearance	<u>Powder:</u> Fine, free flowing powder which is free from non-collapsible lumps. <u>Wet:</u> A reasonably thick, free flowing viscous liquid that is free from lumps.	Visual comparison to standard
Colour	<u>Powder:</u> Light Brown to grey powder. <u>Wet:</u> Dark Brown	Visual comparison to standard
Texture	<u>Powder:</u> fine, fluffy powder that is smooth to touch and is free from non-collapsible lumps. <u>Wet:</u> smooth, viscous liquid that is free from lumps.	Visual comparison to standard


SECTION 10 - PHYSICAL TESTS


Test	Acceptable Results	Test Method
Consistency mm/10secs (85C)	135 - 165	Bostwick Consistometer
Bulk density (g/mL)	0.4 - 0.6	

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SECTION 11- MICROBIOLOGICAL TESTS		
Test	Acceptable Results	Test Method
Standard Plate Count	< 100,000 CFU/g	
Coliforms	< 100 MPN/g (LOR < 3 MPN/g)	
E.Coli	< 3 MPN/g	
Salmonella spp	Not detected in 25g	
Yeast & Mould Count	< 1000 CFU/g	

SECTION 12- CHEMICAL TESTS		
Test	Acceptable Results	Test Method
Salt (%)	14.5-16.5%	Titration
Moisture (%)	6.6-7.6%	Infrared moisture balance
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 ANZFS.	

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SECTION 13- 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:	PAIL: Bottom right hand edge of the pail label  SHIPPER: N/A – pail is directly placed on the pallet – no shipper
CODE DESCRIPTION & FORMAT:	PAIL: DD MMM YY Note: This is printed on a white sticker which is placed on the label of the pail EXAMPLE: 05 SEP 13 SHIPPER: N/A – pail is directly placed on the pallet – no shipper
EAN/BARCODE NUMBER:	9 300681 708419
TUN NUMBER:	093 00681 70841 9 – retail pail is directly placed on the pallet – no shipper
UNIT NET WEIGHT or VOLUME:	7.5kg

SECTION 14- PACKAGING & PALLET CONFIGURATION	
GENERAL PACKAGING REQUIREMENTS:	Pails must conform to the agreed material and print specifications and be fit for purpose.
UNITS PER SHIPPER:	N/A - pail is directly placed on the pallet – no shipper
SHIPPER TYPE:	N/A - pail is directly placed on the pallet – no shipper
UNIT PACK TYPE:	Plastic pail with carrying handle
TAMPER EVIDENCE:	Yes