

# **Product Specification**

#### 1.0 PRODUCT DETAILS

PRODUCT NAME	Leader Crumbed Camembert Segm 1kg	ents 6 x	Piece Weight	Approx. 20g
PRODUCT DESCRIPTION	Premium New Zealand Camembert cheese, encased in a crunchy golden crumb			
LEADER PRODUCT CODE	1080071 CUSTOMER PRODUCT CODE (if applicable)			
STORAGE & DISTRIBUTION CONDITION (Frozen, Chilled, ambient)	Frozen at or below minus 18°C			
PRODUCT CLAIM	Made with New Zealand Cheese			
COUNTRY OF ORIGIN	Made in New Zealand from Local and Imported Ingredients			

#### 2.0 INGREDIENTS DECLARATIONS (FSANZ Standard 1.2.4)

Camembert Cheese (57%) [Milk, Cream, Salt, Cultures, Non-Animal Rennet], Breadcrumb [Wheat Flour, Glucose, Salt, Yeast, Colour (100, 160b)], Batter [Water, Wheat Flour, Maize Starch, Salt, Thickeners (401, 464, 1404), Raising Agent (500), Dehydrated Onion, Spices, Emulsifier (450)], Vegetable Oil.

#### **ALLERGY STATEMENT:**

**CONTAINS: GLUTEN, WHEAT, MILK.** 

May Contain: Egg, Soy, Fish, Crustacean, Sulphites.

#### 3.0 CHARACTERISING INGREDIENTS (FSANZ Standard 1.2.10)

CHARACTERISING INGREDIENT(S)	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
List the characterising ingredient(s) as	Camembert Cheese	57%

# 4.0 NUTRITION INFORMATION PANEL (NIP) (FSANZ Standard 1.2.8)

## **NUTRITION INFORMATION**

Units per Pack: Approx. 45 Servings per Pack: Approx. 15 Serving size: 60g (3 pieces)

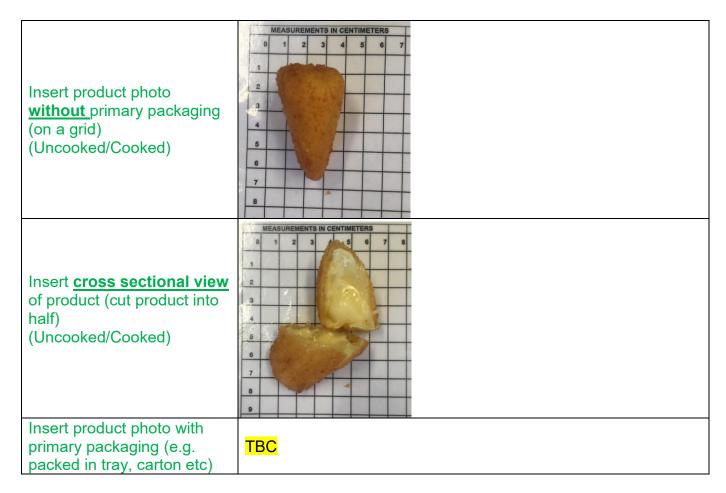
	Average Quantity per Serving	% Daily Intake per Serving	Average Quantity per 100g
Energy (kJ)	910	11%	1520
Protein (g)	7.5	15%	12.4
Fat, Total (g)	16.7	24%	27.8
- Saturated (g)	10.5	44%	17.5
Carbohydrate (g)	9.8	3%	16.3
- Sugars (g)	0.4	0.4%	0.6
Sodium (mg)	293	13%	488
HEALTH STAR RATING	N/A		

## 5.0 SHELF LIFE (FSANZ Standard 1.2.5)

What is the shelf life of the product?	18 months		
Where can customers find the Date Marking on the product?  Mark (X)	ON CARTON	ON PRODUCT PACK FOR DISPLAY	
Best Before	X	X	

### **6.0 PHYSICAL PRODUCT SPECIFICATIONS**

Approx. Weight (g) Total cannot be less than label weight	20g
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## 7.0 ORGANOLEPTIC SPECIFICATIONS

(Examples may include appearance, flavour, colour, aroma, texture etc)

TEST/PARAMETER	SPECIFICATION	TEST METHOD
Appearance	Triangle shape, golden in colour	Visual
Colour	Golden	Visual
Texture	Crunchy outer with a soft inner	Taste
Flavour	Rich cheesy and creamy flavour	Taste

### **8.0 COOKING INSTRUCTIONS**

Product must be cooked prior to consumption.

Remove product from packaging and cook from frozen.

Recommended centre temperature 75°C.

Allow product to cool for 2mins prior to consuming.

Deep Fry (Ideal Method):	Preheat oil to 180°C. Cook for approx. 3-5 mins
Oven Bake:	Preheat oven to 200°C, fan-bake for approx. 10-11 mins, turn bites frequently.
Air Fryer:	Cook at 180°C for approx. 6-10 mins, turn bites frequently.

All appliances vary. These are guidelines only.

# 9.0 MICROBIOLOGICAL SPECIFICATIONS

TEST/PARAMETER	SPECIFICATION
Salmonella ssp	Absent
Coagulase positive Staphylococcus	<100
B. cereus	<1,000
Faecal Coliforms	<100
C. perfringens	<100
E. coli	<10

### **10.0 PACKAGING SPECIFICATIONS**

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			CARTON			
Carton name (e.g. Small, large, etc)		All Purpose Case				
Carton Weight(g)			253g			
Carton Dimensions	s (L x W x	H)	395 mm x 250 mm x 148 mm			
Material / Packagir packaging	ig type for	primary	Plastic			
Material / Packaging type for secondary packaging		Cardboard				
Net carton Weight	with Produ	uct (kg)	6 kg			
Packaging configuration/ tray configuration (Quantity)		6 x 1 kg				
AEN code (inner)		9421009433872				
TUN code (outer)			19421009437273			
Internal Pal		letising information				
New Zealand						
Number of Layers on pallet	7	7 Number of cartons per layer			Total number of cartons per pallet	70
Australia						
Number of Layers on pallet	NA	Number of cartons per layer	NA		Total number of cartons per pallet	NA

# 11.0 CONTACT DETAILS:

Manufactured By: Food Partners Ltd 50 Luke Street, Otahuhu, Auckland, 1062, New Zealand Australian Distributor:
Patties Foods Pty Ltd
Level 2, 1 Joseph Avenue,
Mentone, VIC, 3194, Australia

NZ Customer Queries: (09) 276 3879

Australia Customer Queries: 1800 650 069

	Name:	Version:	Date:
Completed By:	Kimaya More Junior Food Technologist	1	13/12/2022
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