



# Finished Product Specification

*To be completed once FG approved prior to development of product pack.*

COMPANY NAME: VESCO FOODS PTY. LTD.

COMPANY ADDRESS: 14 Neil Street, Osborne Park, Western Australia, 6017.

MANUFACTURING SITE ADDRESS: As Above

SALES CHANNEL: Retail                      CUSTOMER GROUP: Own Brand

PRODUCT CODE:                      13028

**PLEASE NOTE: All information supplied in this form and accompanying documents is confidential**

## VERSION HISTORY

Version No:	Completed by:	Date:	Reason:
1	Amy Leong	12/12/2017	Update as per current BOM plus COOL regulations.
2	Revised by: EH	Date: 10/01/18	Reason: Updated NET weight, NIP, Shelf life, Composition, New inner code & CoOL.
3	Revised by: Andrew Tilley	Date: 15/10/2019	Reason: Revised FPS due to product reformulation
4	Revised by: Ashley Attwood	Date: 08/11/2022	Reason: PEAL update
5	Revised by: Ashley Attwood	Date: 02/12/22	Reason: Update ingredients declaration due to ingredient reformulation.

**Food Regulations:** Please indicate which food regulation(s) this item complies with:

FSANZ – Food Standards Australia and New Zealand

**Yes** / No

Other – please specify which countries this ingredient is approved for use in: \_\_\_\_\_

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## Labelling Requirements

**1.0 Brand Name:** On The Menu

**2.0 Product Name:** Double Cheese Burger

### 3.0 Characterising Ingredients

Cheese, Beef patty, Sesame seed bun, Tomato relish

**4.0 Product Description:** N/A

### 5.0 Unit Weight/ Volume/ Count

Declared Unit Weight = 215g NET  
Units per outer carton = 12

### 6.0 Ingredients

List of ingredients to appear on pack:

Beef Patty (47%) [Beef (29%), Water, **Wheat** Flour, Textured Vegetable Protein (**Soy**), Breadcrumb (**Wheat**), Thickener (1422), Dried Onion, Sugar, Vegetable Protein Extract (**Soy**), Maltodextrin, Salt, Spice, Mineral Salt (451)], **Sesame** Seed Bun (35%) [**Wheat** Flour, Water, Yeast, Sugar, Vegetable Oil, **Wheat** Gluten, **Sesame** Seeds, Salt, **Soy** Flour, Preservative (282), Emulsifiers (481, 472e), Vitamins (Thiamin, Folate)], Processed Cheese (11%) [Cheese, (**Milk**, Salt, Cultures, Enzymes), Water, Emulsifiers (331, 322 (**Soy**)), **Milk** Solids, Salt, Preservative (200), Acidity Regulators (260, 330, 339), Colour (160a), Natural Flavour], Tomato Relish (7%) [Water, Tomato Paste, Gherkin, Onion, Sugar, Thickener (1412), Salt, Acidity Regulator (260), Spices].

### 7.0 Ingredients Provenance

None of the ingredients have a specific provenance

### 8.0 Country of Origin



or





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9.0 Nutrition Information: based on:  Theoretical  Analytical

NUTRITION INFORMATION		
Servings Per Package: 1 Serving Size: 215g		
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	2370 kJ	1100 kJ
Protein	30.3 g	14.1 g
Fat, Total	26.2 g	12.2 g
- Saturated	11.6 g	5.4 g
Carbohydrate	53.1 g	24.7 g
- Sugars	8.4 g	3.9 g
Sodium	1170 mg	545 mg

*Notes*

4-digit numbers are rounded up to closest decimal number (i.e. 1365kJ is rounded up to 1370kJ).  
Only use one decimal place.

10.0 On Pack or Advertised Product CLAIMS of a nutritional or ethical sourcing nature.

Australian Made  
Good Source of Protein  
100% Australian Beef

*Notes*

Please list all claims that can be made for the product ie low in fat, gluten free, good source of fibre. Note: For claims on biological active ingredients ie. Lactose free or high in phytoestrogens, you must provide the quantities in the nutritional panel. (as per Std 1.2.8) Ethical sourcing claims will need proof of compliance.

11.0 Warnings/ Advisory Statements and Declarations

**Contains Wheat, Gluten, Soy, Milk, Sesame.**

**May contain Peanut, Cashew.**

Is the allergen statement derived from the VITAL Tool?  Yes  No

12.0 Preparation, Cooking and Serving Suggestions

*Note: (enclose copy of Cooking Validation Sheet)*

Microwave	<ol style="list-style-type: none"> <li>Open bag &amp; remove thawed product with tray.</li> <li>Microwave product on tray, for 2 ½ minutes on HIGH (1000 watts)*.</li> </ol>
Conventional Oven	N/A
Warnings	<p><b>CAUTION: PRODUCT WILL BE VERY HOT WHEN REMOVED FROM MICROWAVE. ALLOW PRODUCT TO STAND FOR ONE MINUTE BEFORE SERVING.</b></p> <p>*Ensure product is thoroughly heated prior to consumption. Appliances vary considerably, please adjust cooking times if necessary.</p>

*Note DO NOT specify a range e.g. cook 5 – 7 minutes at 170 -190°C*



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## 13.0 Date Marking & Coding

Primary Packaging (Tray/Film): CODE JULIAN

Secondary Packaging (Inner): N/A

Tertiary Packaging (Outer): DD MMM YY

Note: A Best Before of 730 days from Date of Manufacture will be applied (frozen).

Note this figure should remain at 730 days unless authorized by company Executive Managers.

## 14.0 Storage Conditions Required on Label

**KEEP REFRIGERATED. STORE AT OR BELOW 5°C**

Thawed for your convenience. Do not refreeze.

Use by: Please refer to information on pack.

### **OUTER CARTON:**

Keep Frozen. Store at or below -18°C

## 15.0 Manufactured By Statement

Vesco Foods Pty. Ltd.

Head Office: 14 Neil Street, Osborne Park, Western Australia 6017.

For consumer enquiries freecall 1800 090 698

[www.vescofoods.com.au](http://www.vescofoods.com.au)

Registration Establishment Number 853 (required for export only)

## 16.0 Barcode

EAN: 9310761130283

TUN: 19310761130280

## Packaging and Shipping Information

### 17.0 Dimensions:

Packaging Type	Dimensions (L) x (W) x (H) mm	Product Code
Primary (Tray)	110x110x25	52020
Secondary (Poly bag Inner)	196.6x162.5x73.75	53623
Tertiary (Outer)	TBC	77417

## 18.0 Palletisation



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Cartons per Layer: 13  
 Layers per Pallet: 7  
 Units per Outer: 12  
 Cartons per Pallet: 91  
 Pallet Height: 1193mm  
 Gross weight Per UOM: 2.7kg

*Note: Pallet Height must not exceed 1200mm (incl pallet), Pallet Weight must not exceed 500kg (incl pallet).*

## Product Quality Section

### 19.0 Organoleptic/ Appearance

TYPE	FROZEN	COOKED
Colour, appearance, flavour, texture and aroma.	Product must be approved against an approved Line Trial reference product.	Product must be approved against an approved Line Trial reference product

### 20.0 Quality Points (Defects)

<b>Foreign Matter</b>	Any sand, grit, insects, mould or other foreign matter.
<b>Extraneous Animal Matter</b>	Any animal material that is not part of the specified product (includes bone, cartilage, blood clots, hide, hair, wool, pathological lesions).
<b>Extraneous Vegetable Matter</b>	Any plant material that is not part of the specified product (includes skin, pith, stalks).
<b>Off Odours/Flavours</b>	Any odour or flavour not characteristic of the product (includes off-odours, souring, and rancidity).
<b>Discolouration</b>	Any colouration not characteristic of the product.
<b>Abnormal Texture</b>	Any texture not characteristic of the product.
<b>Under Weight</b>	No single unit shall have a net mass less than 95% of the declared net mass and the average of all samples shall exceed and or equal the sated net mass.
<b>Faulty Poly bag</b>	Any incomplete seal or perforation to the poly bag.

### 21.0 Microbiological Standard

Microbiological Criteria & Standard	
Microbiological Criteria	Microbiological Standard
<b>First Test</b>	
Total Plate Count	≤ 1,000,000 cfu/g
Enterobacteriaceae	≤ 1,000 cfu/g
Escherichia coli	≤ 100 cfu/g
<b>Second Test, if any failure identified in the First Test</b>	



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Total Plate Count	≤ 1,000,000 cfu/g
Enterobacteriaceae	≤ 1,000 cfu/g
Escherichia coli	≤ 100 cfu/g
Salmonella	≤ Not detected in 25g
Listeria monocytogenes	≤ 100 cfu/g
Coagulase Positive Staphylococcus	≤ 1,000 cfu/g
Bacillus cereus	≤ 1,000 cfu/g

## 22.0 Sampling Plan

<b>Customer / Brand</b>	Vesco Brands – Retail Domestic	
<b>Test Samples</b>	Organoleptic	As per Vesco QA Procedure
	Micro.	As per Vesco QA Procedure
	Chemical	As per Vesco QA Procedure

## 23.0 Composition (If required).

Component	Net Weight (g)	Tolerances	%
Beef Patty	51g x 2	100-108g	47%
Sesame Seed Bun	75g	70-80g	35%
Processed Cheese	24.6g x 2	24-28g	11%
Tomato Relish	16g x 2	16-20g	7%
<b>TOTAL</b>	<b>215g</b>		<b>100%</b>

## 24.0 Physical – Inline Testing

Please state the in line specifications for this item.

Property	Green Ideal "in control" conditions	Amber Take corrective actions but continue production	Red Out of control. Stop. Quarantine and take corrective action	Test Method	Frequency
Sesame Seed Bun	Sesame Seeds on top. Buns re-sliced.		Buns not pre-sliced. Sesame seeds missing.	Visual	Every carton/bag check by on-line worker
Processed Cheese	Pale orange/yellow in colour. Square cheese slice. Free from mould.		Incorrect shape/size. Mould present. Incorrect colour.	Visual	Every carton/bag check by on-line worker
Burger Patty	Correct weight, shape and size. Pale to medium brown in colour with grill marks present.		Burgers overcooked/burnt. Grill marks black/burnt. Incorrect weight, shape or size.	Visual	Every batch check by on-line worker

Hamburger Relish	Correct colour and Viscosity		Incorrect colour or viscosity, off odours or flavours	Visual	Every batch check by on-line worker
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**25.0 Product Images:**

ACCEPTABLE

UNACCEPTABLE

**26.0 PROCESS FLOW:** On request - contact Product Manager.