



# 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:                      1100806

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

## VERSION HISTORY

Version: 1	Completed by:	Date: 29/05/2017	Reason
2	Revised by : Joelle Ramond	Date: 03/01/2018	Reason: update current BOM and CoOL regulations
3	Revised by : Ashley Attwood	Date: 15/11/22	Reason: PEAL Update
4	Revised by :	Date:	Reason:

**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: \_\_\_\_\_

## Contents

Labelling Requirements .....	2
Packaging and Shipping Information .....	4
Product Quality Section .....	5



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## Labelling Requirements

1.0 Brand Name : On the menu

2.0 Product Name : Satay chicken roll

3.0 Characterising Ingredients : bread roll, chicken, satay sauce

4.0 Product Description: N/A

5.0 Unit Weight/ Volume/ Count

Declared Unit Weight = 190g NET

Units per outer carton = 12

6.0 Ingredients

**List of ingredients to appear on pack:**

**Sesame** Seed Roll (53%) [**Wheat** flour, Water, Yeast, **Sesame** Seeds, Vegetable Oil, **Wheat** Gluten, Vinegar, Salt, Sugar, Emulsifiers (471, 481, 472e), **Soy** Flour, Vitamins (Thiamin, Folic Acid)], Marinated Roast Chicken (39%) [Chicken, Water, Thickener (1414), Mineral Salts (450, 451), **Soy** Protein, Dextrose, Vegetable Gums (407a, 415), Acidity Regulator (331), Salt, Natural Flavours, Vegetable Oil, Garlic Powder, Maltodextrin, Yeast Extract, Spice, Herb], Satay Sauce (8%) [Water, **Peanut** Butter, Sugar, Sweet **Soy** Sauce (**Wheat**), Vinegar, Vegetable Protein, Salt, Thickener (1422), Acidity Regulator (330), Spices, **Shrimp** Paste (**Crustacean**), Coconut Cream, Garlic, Onion, Chilli, Herbs, Preservatives (211, 202)].

7.0 Ingredients Provenance

None of the ingredients have a specific provenance

8.0 Country of Origin (New CoOL regulations)



OR



9.0 Nutrition Information:

based on:  Theoretical

Analytical

NUTRITION INFORMATION		
Servings Per Package: 1		
Serving Size: 190 g		
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	1750 kJ	919 kJ



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Protein	31.5 g	16.6 g
Fat, total	10.5 g	5.5 g
- saturated	2.5 g	1.3 g
Carbohydrate	46.0 g	24.2 g
- sugars	6.5 g	3.4 g
Sodium	773 mg	407 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.

*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, Crustacean, Peanut, Sesame, Soy.  
May contain 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 1 1/2 minutes on HIGH (1000 watts)*. CAUTION: Product will be very hot when removed from microwave. Allow product to stand for one minute before serving. *Ensure product is thoroughly heated prior to consumption. Appliances vary considerably, please adjust cooking times if necessary.</li> </ol>
Oven	1. n/a
Warnings	<p><b>CAUTION:</b> Product will be very hot when removed from microwave. Allow product to stand for one minute before serving. *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*

### 13.0 Date Marking & Coding

Primary Packaging (Tray/Pouch): CODE JULIAN TIME B01  
Secondary Packaging (Inner): N/A  
Tertiary Packaging (Outer): BB DD MMM YY

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



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

## SHELF LIFE AFTER THAWING – TBC.

### 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 enquires 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: 9310761130320

TUN: 19310761130327

## Packaging and Shipping Information

### 17.0 Dimensions:

*Example only*

Packaging Type	Dimensions (L) x (W) x (H) mm	Product Code
Primary (Tray)	225 x 85 x 25	52010
Secondary (Poly Bag)		
Tertiary (Outer)	320x240x195 mm	52866

### 18.0 Palletisation

*Example only*

Unit of Measure (UOM)	CT	Inners per UOM	12
Cartons per layer	16	Net weight per UOM (kg)	2.28
Layers per pallet	5	Gross weight per UOM (kg)	2.5
Cartons per pallet	80	Gross weight per pallet (kg)	250.5
Pallet Height (mm) (incl Pallet)	1165	Cubic area per pallet (mm)*	

Notes:

\*Obtained from Visy palletisation chart.

Information must be consistent with VWP RnD tab.



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*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 Gold Standard.	Product must be approved against an approved Gold Standard.

### 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.



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## 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>	
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)	<u>Tolerances</u>	%
Bread Roll	100	95-103g	53
Satay chicken mix	90	90 - 98g	47
<b>TOTAL</b>	<b>190</b>		<b>100</b>

## 24.0 Physical – Inline Testing (TBC)

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
				70°C for 30 seconds using a Bostwick Viscometer.	Every Batch



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## 25.0 Product Images:

*Picture 1 - product heated:*

ACCEPTABLE

UNACCEPTABLE

*Picture 2 - product frozen:*

ACCEPTABLE

UNACCEPTABLE

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