



An appetite for life.

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: 1100873

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

VERSION HISTORY

Version No: 1	Completed by: Amy Leong	Date: 30/11/2017	Reason: Updated onto current FPS templat in line with COOL regulations and match to current BOM recipe
2	Revised by : EH	Date: 06/02/18	Reason: Update
3	Revised by : Andrew Tilley	Date: 16/09/2019	Reason: Revise FPS due to product 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: Family Size Beef Lasagne

3.0 Characterising Ingredients

Beef, Pasta, Mornay Sauce

Product Description

Beef Lasagne made with four layers of fresh al dente pasta sheets topped with a tasty Mornay sauce.

4.0 Unit Weight/ Volume/ Count

Declared Unit Weight = 1kg

Units per outer carton = 6

5.0 Ingredients

List of ingredients to appear on pack:

Meat Sauce (48%) [Water, Beef (11%), Tomato Paste, Onion, Thickener (1422, 1450), Carrot, Sugar, Salt, Spices, Garlic, Herbs, Yeast Extract, Acid (Citric Acid), Flavour Enhancer (635)], Cooked Pasta (27%) [**Wheat** Semolina, Water], Mornay Sauce (24%) [Water, Cheddar Cheese (**Milk**), **Milk** Solids, Vegetable Oil Spread (**Soy**), **Wheat** Flour, Thickener (1422), Parmesan Cheese (**Milk**), Salt, Spices], Topping (1%) [Cheddar Cheese (**Milk**), Spice].

6.0 Ingredients Provenance

100% Australian Beef

7.0 Country of Origin



or





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8.0 Nutrition Information: based on: Theoretical Analytical

NUTRITION INFORMATION		
Servings Per Package: 4 Approx. Serving Size: 250g		
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	1520kJ (363 Cal)	607kJ (145 Cal)
Protein	13.3g	5.3g
Fat, total	16.0g	6.4g
- saturated	7.8g	3.1g
Carbohydrate	40.3g	16.1g
- sugars	5.5g	2.2g
Sodium	695mg	278mg

Notes

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

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

No Artificial Colours or Flavours
Australian Made & Owned
100% Australian Beef
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.

10.0 Warnings/ Advisory Statements and Declarations

This product contains Gluten (Wheat), Milk and Soy.

May contain Peanuts and Tree Nuts due to shared equipment.

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



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11.0 Preparation, Cooking and Serving Suggestions

Note: (enclose copy of Cooking Validation Sheet)

Microwave	<ol style="list-style-type: none"> 1. Remove frozen meal from carton and pierce film twice with a fork. 2. Place meal into the microwave. Heat on HIGH at 1000W for 17-18 minutes. 3. Remove from microwave; allow to stand for 2 minutes. Carefully remove film and serve.
Conventional Oven	<ol style="list-style-type: none"> 1. Preheat oven to 200°C. 2. Remove frozen meal from carton. Remove film and place tray in the centre of the oven. 3. Heat for 60 minutes, allow to stand for 2 minutes and serve.
Warnings	<p>CAUTION: TRAY AND MEAL WILL BE VERY HOT. BE CAREFUL TO AVOID STEAM BURNS</p> <p>Cooking instructions are provided as a guide only. Oven time & temperature may vary depending on model.</p>

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

12.0 Date Marking & Coding

Primary Packaging (Tray/ Film): CODE JULIAN TIME B01 P

Secondary Packaging (Inner): DD MMM YY TIME

Tertiary Packaging (Outer): DD MMM YY

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

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

13.0 Storage Conditions Required on Label

KEEP FROZEN AT OR BELOW -18°C

14.0 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

Registration Establishment Number 3216 (required for export only)

15.0 Barcode

EAN: 931076174582

TUN: 19310761714589



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Packaging and Shipping Information

16.0 Dimensions:

Packaging Type	Dimensions (L) x (W) x (H) mm	Product Code
Primary (Tray/Film)	256 x 194 x 38mm	173990/177053
Secondary (Inner)	200x260x41mm (internal)	177458
Tertiary (Outer)	256mm x 203mm x 263mm	176134

17.0 Palletisation

Cartons per Layer: 10
 Layers per Pallet: 7
 Units per Outer: 6
 Cartons per Pallet: 70
 Pallet Height: 1137mm
 Gross weight Per UOM: 6.89kg

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

Product Quality Section

18.0 Organoleptic/ Appearance

TYPE	FROZEN	COOKED
Appearance: Colour: Flavour: Texture: Aroma:	Product must be approved against an approved Line Trial reference product.	Product must be approved against an approved Line Trial reference product.

19.0 Quality Points (Defects)

Foreign Matter	Any sand, grit, insects, mould or other foreign matter.
Extraneous Animal Matter	Any animal material that is not part of the specified product (includes bone, cartilage, blood clots, hide, hair, wool, pathological lesions).
Extraneous Vegetable Matter	Any plant material that is not part of the specified product (includes skin, pith, stalks).
Off Odours/Flavours	Any odour or flavour not characteristic of the product (includes off-odours, souring, and rancidity).
Discolouration	Any colouration not characteristic of the product.
Abnormal Texture	Any texture not characteristic of the product.
Under Weight	



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Faulty Film	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. Any incomplete seal or perforation to the film.
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20.0 Microbiological Standard

Coliform	< 1000
E. coli	< 10/g
Staph. Aureus	<100/g
Salmonella	ND in 25g
Listeria mon.	ND in 25g

21.0 Sampling Plan

Customer / Brand	Vesco Brands – Retail Domestic	
Retention	1 sample per production run	
Test Samples	Organoleptic	As per Vesco QA Procedure
	Micro.	As per Vesco QA Procedure
	Chemical	As per Vesco QA Procedure

22.0 Composition (If required).

Component	Net Weight (g)	Tolerances	%
Meat Sauce	480	465-495g	48%
Mornay Sauce	238	231-245g	24%
Cooked Pasta	272	268-276g	27%
Topping	10	10-12g	1%
TOTAL	1000g		100%

23.0 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



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24.0 Product Images:

ACCEPTABLE

UNACCEPTABLE

25.0 PROCESS FLOW: On request - contact Product Manager.