



Finished Product Specification

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

COMPANY NAME: PATTIES 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: 1101220
PRODUCT NAME: 150G BEEF SCHNITZELS 12KG
PLEASE NOTE: All information supplied in this form and accompanying documents is confidential

VERSION HISTORY

Version	Completed by	Date	Reason
1	Livia Costa	7/6/2023	Create new FPS

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: _____

Labelling Requirements

1.0 Brand:	
2.0 Product Type:	Beef Schnitzels 150g
3.0 Product Name:	Beef Schnitzels
4.0 Characterising Ingredients:	Beef
5.0 Product Description:	Crumbed Beef Schnitzel
6.0 Unit Weight/ Volume/ Count:	Unit Weight: 150 g NET Bulk carton Weight: 12 Kg NET

7.0 List of Ingredients to Appear on Pack:

Beef Cutlet (Beef (34%), Water, Bread Crumb (Wheat), Wheat Flour, Wheat Gluten, Wheat Starch, Vegetable Oil, Textured Vegetable Protein (Soy), Wheat Fibre, Natural Flavour, Soy Protein, Dried Vegetables, Potato Starch, Spices, Vegetable Gum (407a), Dextrose, Mineral Salts (451, 450), Herb, Thickener (1422), Salt).

8.0 Ingredients Provenance:

N/A

9.0 Country of Origin Labelling



10.0 Nutrition Information: Based on: Theoretical

NUTRITION INFORMATION				
Serving Size: 150 g (1 Piece)				
	Average Quantity Per Serving		Average Quantity Per 100g	
Energy	675	kJ	450	kJ
(Calories)	162	Cal	108	Cal
Protein	6.4	g	4.3	g
Fat, total	11.0	g	7.3	g
- saturated	4.8	g	3.2	g
Carbohydrate	17.8	g	11.9	g
- sugars	2.7	g	1.8	g
Sodium	428	mg	285	mg

Note: 4-digit numbers are rounded up to closest decimal number (i.e. 1365kJ is rounded up to 1370kJ).

11.0 On Pack or Advertised Product CLAIMS of a nutritional or ethical sourcing nature:

Low Sugar
No artificial colours or flavours

Notes

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

12.0 Warnings/ Advisory Statements and Declarations:

<p>Contains: Wheat, Gluten, Soy.</p> <p>May be present: Peanut, Cashew, Egg, Fish, Milk.</p> <p>Is the allergen statement derived from the VITAL Tool? No</p>
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13.0 Preparation, Cooking and Serving Suggestions: (Enclose copy of Cooking Validation Sheet)	
Microwave (1000W)	1. Place one schnitzel in a microwavable plate and keep it inside the oven. 2. Heat it for 4 – 4.5 min or until thoroughly cooked. 3. Remove from microwave, allow to stand for 2 minutes and then serve.
Oven	1. Set up combi oven for 170 °C (No Steam). 2. Spread the beef schnitzels in gastro tray and place it inside the oven. 3. Cook for 30-35 minutes or until thoroughly cooked. 4. Remove from oven, allow to stand for 2 min and then serve.
Warnings	CAUTION: TRAY AND MEAL WILL BE VERY HOT. BE CAREFUL TO AVOID BURNS Cooking instructions are provided as a guide only. Oven time and temperature may vary depending on model.

14.0 Date Marking & Coding:	
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.	

15.0 Storage Conditions Required on Label:	Keep Frozen at or below -18°C
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16.0 Manufactured By Statement:	Proudly cooked for Patties Foods Pty Ltd 14 Neil Street, Osborne Park, Western Australia, 6017 For further information, consumer comments or questions please call (Australia) 1800 650 069 (New Zealand) 800 650 069 Or email info@patties.com.au
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17.0 Registration Establishment Number (required for export only):	853 (WA)
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Packaging and Shipping Information

19.0 Dimensions:		
Packaging Type	Packed in bulk Carton - 10Kg	

Product Quality Section

21.0 Organoleptic/ Appearance		
TYPE	FROZEN	COOKED
Colour, appearance, flavour, texture and aroma. Refer to product Quality Attribute Sheet	Product must be approved against an approved Gold Standard.	Product must be approved against an approved Gold Standard.

22.0 Quality Points (Defects)	
Foreign Matter	Any sand, grit, insects, mould or other foreign matter.
Extraneous Matter	Any 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	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 stated net mass.

23.0 Microbiological Standard	
First Test	
Parameter	Limit (CFU/g)
Total Plate Count	≤ 1,000,000
Enterobacteriaceae	≤ 1,000
Escherichia coli	≤ 100

Second Test	
Parameter	Limit (CFU/g)
Total Plate Count	≤ 1,000,000
Enterobacteriaceae	≤ 1,000
Escherichia coli	≤ 100
Salmonella	Not detected or 0 in 25g
Listeria monocytogenes	≤ 100
Coagulase Positive Staphylococcus	≤ 1,000
Bacillus cereus	≤ 1,000

24.0 Sampling Plan		
Customer / Brand	Vesco Brands – Retail Domestic	
Test Samples	Organoleptic	As per Vesco QA Procedure
	Micro	As per Vesco QA Procedure
	Chemical	As per Vesco QA Procedure

25.0 Composition			
Component	Net Weight (g)	<u>Tolerances</u>	
Beef Meatballs	150	147-163G	
TOTAL	150	147-163G	