



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: 73235
PRODUCT NAME: 11G MEATBALLS 10KG
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 Meatballs 11g

3.0 Product Name: Beef Meatballs

4.0 Characterising Ingredients:
Beef

5.0 Product Description:
Savoury flavoured Beef Meatballs with a slight hint of herbs and spices which have been fully cooked and individually frozen for food service use.

6.0 Unit Weight/ Volume/ Count: Unit Weight: 11 g NET
Bulk carton Weight: 10 Kg NET

7.0 List of Ingredients to Appear on Pack:
Beef (50%), Water, Textured Vegetable Protein (Soy), Wheat Flour, Yeast Extract, Thickener (1442), Spices, Salt, Mineral Salt (451), Herbs.

8.0 Ingredients Provenance:
N/A

9.0 Country of Origin Labelling



10.0 Nutrition Information: Based on: Theoretical

NUTRITION INFORMATION				
Serving Size: 110 g (10 Meatballs)				
	Average Quantity Per Serving		Average Quantity Per 100g	
Energy	1188	kJ	1080	kJ
(Calories)	284	Cal	258	Cal
Protein	19.0	g	17.3	g
Fat, total	19.6	g	17.8	g
- saturated	8.3	g	7.5	g
Carbohydrate	15.8	g	14.4	g
- sugars	0.8	g	0.7	g
Sodium	484	mg	440	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:
Good Source of Protein 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:

Contains: Soy, Wheat, Gluten.

May be present: Peanut, Cashew, Egg, Fish, Milk, Sesame.
Is the allergen statement derived from the VITAL Tool? No

13.0 Preparation, Cooking and Serving Suggestions: (Enclose copy of Cooking Validation Sheet)	
Microwave (1000W)	1. Place 10 meatballs in a microwaveable container. 2. Heat on HIGH for 2 minutes or until thoroughly cooked. 3. Remove from microwave, allow to stand for 2 minutes before serving.
Oven	Preheat a conventional oven to 180°C (160°C fan forced) 1. Place approx 50 meatballs in an ovenable tray and place inside the oven. 3. Heat for 20-30 minutes or until thoroughly cooked. 4. Remove from oven, allow to stand for 2 minutes 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	FROZEN	COOKED
TYPE 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	11	10-12G	
TOTAL	11	10-12G	