

VE

Vegan

GF

Gluten Free

## PRODUCT SPECIFICATION SHEET



<b>SUPPLIER:</b>	KOOKA BROTHA'S PTY LTD
<b>PRODUCT:</b>	CHOC HAZELNUT FUDGE CAKE – Gluten Free, Vegan
<b>PRODUCT CODE:</b>	IPCHF
<b>PRODUCT DESCRIPTION:</b>	Vegan & gluten free chocolate mocha fudge cake studded with hazelnuts & finished with a vegan ganache rosette
<b>COUNTRY OF ORIGIN:</b>	Product of Australia
<b>SIZE (APPROXIMATE):</b>	7cm Diameter 5cm high, 110 grams per unit approx
<b>PACKAGING MATERIALS:</b>	(primary) – Poly Propylene (recyclable) 6 portion tray, sealed poly bag, new cardboard carton (inner) - label with product name, net weight, nutritional information, allergen disclaimer (secondary) - new cardboard carton (outer)

<b>UNITS PER INNER:</b>	6
<b>INNERS PER OUTER CARTON:</b>	6
<b>OUTER CARTON GROSS WEIGHT:</b>	8.4kg (approximately)
<b>INNER CARTON DIMENSIONS:</b>	276mm X 176mm X 87mmh/0.004 m <sup>3</sup>
<b>OUTER CARTON DIMENSIONS:</b>	542mm X 290mm X 190mmh/0.0344 m <sup>3</sup>
<b>PALLET CONFIGURATION:</b>	8 outers per layer (48 inners) 10 layers (80 outers) per pallet (2050mm/h) 5 layers (40 outers) per half pallet (1100mm/h)

<b>EAN:</b>	9332927001831
<b>TUN:</b>	19332927001838
<b>STORAGE CONDITIONS:</b>	Held at or below - 18°C (frozen)
<b>SHELF LIFE:</b>	(frozen) - best before 12 months from production date (defrosted) - 3 days refrigerated at 2° - 5°C
<b>DISTRIBUTION METHOD:</b>	Frozen transport only
<b>HOW TO USE:</b>	Remove each portion from plastic tray as required. Defrost in refrigeration, 60-90 minutes per unit. Best demoulded frozen. Serve chilled or room temperature.
<b>SENSITIVE CUSTOMER:</b>	Refer to the Allergen and Intolerance data on the following page. <b>Please Note:</b> Tree nuts are used and stored on premises.

**ALLERGEN AND INTOLERANCE DATA**

<b>Does the product contain...?</b>	<b>Yes=present, No=absent</b>
Cereals containing Gluten and their products	No
Fish and Fish products	No
Crustacea and their products	No
Milk and Milk products	No
Egg and Egg products	No
Peanuts and their products	No
Tree Nuts and their products	Yes
Sesame Seeds and their products	No
Soybeans and their products	Yes
Sulphites	No
Royal Jelly, Bee Pollen and their products	No
Celery	No
Mustard & their products	No
Molluscs	No
Lupins	No

All Kooka Brotha’s manufacturing facilities and standard operating procedures have been designed to minimise allergenic residue carry over between products, and all procedures are auditable. Due to the nature of our business, we do carry allergenic raw materials, as a result we are not able to give any absolute guarantees to the total absence of trace residues. Our continuous improvement plans, product design and validation programs focus on taking all commercially viable steps to ensure this is minimised.

**INGREDIENTS:**

Sugar, Gluten Free Starches, Dark Chocolate Compound (Sugar, Vegetable fat, Cocoa Powder 15%, Emulsifiers [soy Lecithin – 322, 492], Natural flavour), Canola Oil, Hazelnut 5%, Margarine, Cocoa Powder, Vinegar, Gluten Free Starches, Bicarb Soda, Coffee, Essences, Glycerine, Baking Powder, Gel, Glucose, Water Added.

<b>NUTRITION INFORMATION</b>			
<b>Servings per package: 6.00</b>			
<b>Serving size: 125 g</b>			
	<b>Average Quantity per Serving</b>		<b>Average Quantity per 100 g</b>
<b>Energy</b>	<b>2200 kJ</b>		<b>1760 kJ</b>
<b>Protein</b>	<b>5.0 g</b>		<b>4.0 g</b>
<b>Fat, total</b>	<b>26.3 g</b>		<b>21 g</b>
- saturated	11.6 g		9.3 g
<b>Carbohydrate</b>	<b>64.9 g</b>		<b>51.9 g</b>
- sugars	42.9 g		34.3 g
<b>Sodium</b>	<b>596 mg</b>		<b>477 mg</b>

**GENETICALLY MODIFIED MATERIALS**

1. Does the product require GM labelling? NO
  
2. If **NO** the response is based on
  - a) The product does not contain GM materials
  - OR
  - b) The product contains GM sourced materials which are exempt from GM labelling (in accordance to Standard 1.5.2 – Food produces using Gene Technology)
  
3. If **YES**, the response is based on  
The genetic modification is permitted for use in Australia & New Zealand in accordance to Standard 1.5.2.

**DISCLAIMER:**

Specification may vary without notice. The product contained in this specification is based on data considered to be accurate and reliable as at the date of the specification.