

PRODUCT SPECIFICATION SHEET

SUPPLIER: KOOKA BROTHA'S PTY LTD

PRODUCT: DARK CHOCOLATE PUDDING/Chocolate Sauce
Gluten Free

PRODUCT CODE: IPDCPS

PRODUCT DESCRIPTION: A dark chocolate pudding topped with a smooth dark chocolate ganache sauce.

COUNTRY OF ORIGIN: Product of Australia

SIZE (APPROXIMATE): 6.1cm Diameter
5cm high (approx), 130grams per unit

PACKAGING MATERIALS:

(primary)	-	heat resistant cardboard collar, poly base, Sealed poly bag, new cardboard carton (inner)
	-	label with product name, net weight, nutritional information, allergen disclaimer
(secondary)	-	new cardboard carton (outer)



UNITS PER INNER:	12
INNERS PER OUTER CARTON:	4
OUTER CARTON WEIGHT:	8.25kg (approximately)
INNER CARTON DIMENSIONS:	315mm X 225mm X 87mmh/0.006 m ³
OUTER CARTON DIMENSIONS:	460mm X 325mm X 187mmh/0.028 m ³
PALLET CONFIGURATION:	8 outers per layer (32 inners) 10 layers (80 outers) per pallet (2050mm/h) 5 layers (40 outers) per half pallet (1100mm/h)

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STORAGE CONDITIONS: Held at or below - 18°C (frozen)

SHELF LIFE:

(frozen)	-	best before 12 months from production date
(defrosted)	-	3-4 days refrigerated at 2° - 5°C

DISTRIBUTION METHOD: Frozen transport only

HOW TO USE: Remove collar while frozen and heat on the serving plate in the microwave, or heat in the collar in an oven and remove collar before serving.

SENSITIVE CUSTOMER: Refer To the Allergen and Intolerance data on the following page.
Please note: Tree nuts are used and stored on premises.

ALLERGEN AND INTOLERANCE DATA

Does the product contain...? **Yes=present,
No=absent**

Cereals containing Gluten and their products	No
Fish and Fish products	No
Crustacea and their products	No
Milk and Milk products	Yes
Egg and Egg products	Yes
Peanuts and their products	No
Tree Nuts and their products	No
Sesame Seeds and their products	No
Soybeans and their products	Yes
Sulphites	Yes
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, Dark Chocolate [Sugar, Vegetable Fat, Cocoa Powder, Emulsifiers (Soy Lecithin 476, 492), Flavours, Colours, Milk Solids], Cream thickened, Starches (Gluten Free), Water, Egg, Vegetable Oil, Margarine [Contains vegetable Oil, Water, Salt, Emulsifiers (471, 472c) soyabean Lectithin] antioxidant (320), Natural Flavour, Natural colour (160a)], Cocoa, Essences, Emulsifiers, Baking Powder, Salt

NUTRITION INFORMATION			
Servings per package:		12.00	
Serving size:		130 g	
	Average Quantity per Serving		Average Quantity per 100 g
Energy	2410 kJ		1850 kJ
Protein	5.3 g		4.1 g
Fat, total	39.1 g		30.1 g
- saturated	22.7 g		17.5 g
Carbohydrate	49.8 g		38.3 g
- sugars	40.3 g		31.0 g
Sodium	299 mg		230 mg

GENETICALLY MODIFIED MATERIALS

- Does the product require GM labelling? NO
- If **NO** the response is based on
 - The product does not contain GM materials
OR
 - The product contains GM sourced materials which are exempt from GM labelling (in accordance to Standard 1.5.2 – Food produces using Gene Technology)
- 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.