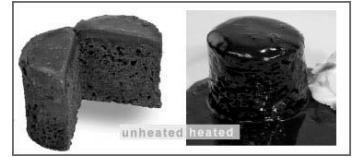


PRODUCT SPECIFICATION SHEET



SUPPLIER:	KOOKA BROTHA'S PTY LTD
PRODUCT:	DARK CHOCOLATE PUDDING/Chocolate Sauce
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, 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)

EAN:	9332927000735
TUN:	19332927000732
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:	Intended for general consumption. However, those with specific conditions/allergies, should be aware that products may contain nuts/egg products/gluten/alcohol.

MANDATORY ALLERGEN/INTOLERANCE DATA

Does the product contain...?	Yes=present, No=absent
Cereals containing Gluten and their products	Yes
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

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:

Dark Chocolate, cake margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320) {0.008%}, colour (160a), brown sugar, unbleached flour {cereals containing gluten}, egg, milk, oil, cocoa powder, soy flour {contains soy beans}, baking powder (450), (500) and water added.

NUTRITION INFORMATION		
Servings per package: 12.00		
Serving size: 130 g		
	Average Quantity per Serving	Average Quantity per 100 g
Energy	2130 kJ	1470 kJ
Protein	5.4 g	3.7 g
Fat, total	34.5 g	23.8 g
- saturated	21.8 g	15.0 g
Carbohydrate	43.8 g	30.2 g
- sugars	33.4 g	23.0 g
Sodium	85 mg	59 mg

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.