

KOOKA BROTHA'S PTY. LTD.  
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## PRODUCT SPECIFICATION SHEET

<b>SUPPLIER:</b>	KOOKA BROTHA'S PTY LTD
<b>PRODUCT:</b>	PECAN TART
<b>PRODUCT CODE:</b>	IPTPE
<b>PRODUCT DESCRIPTION:</b>	A deep tart pastry shell with a smooth caramel fudge-like centre and a crunch pecan crust.
<b>COUNTRY OF ORIGIN:</b>	Product of Australia
<b>SIZE (APPROXIMATE):</b>	7cm Diameter 90grams per unit
<b>PACKAGING MATERIALS:</b>	(primary) - plastic cavity 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>	4
<b>OUTER CARTON WEIGHT:</b>	2.0kg (approximately)
<b>INNER CARTON DIMENSIONS:</b>	282mm X 176mm X 87mmh/0.004 m <sup>3</sup>
<b>OUTER CARTON DIMENSIONS:</b>	360mm X 285mm X 190mmh/0.019 m <sup>3</sup>
<b>PALLET CONFIGURATION:</b>	12 outers per layer (48 inners) 10 layers (120 outers) per pallet (2050mm/h) 5 layers (60 outers) per half pallet (1100mm/h)

<b>EAN:</b>	9332927001442
<b>TUN:</b>	19332927001449
<b>STORAGE CONDITIONS:</b>	Held at or below - 18°C (frozen)
<b>SHELF LIFE:</b>	(frozen) - best before 12 months from production date (defrosted) - 3-4 days refrigerated at 2° - 5°C
<b>DISTRIBUTION METHOD:</b>	Frozen transport only
<b>HOW TO USE:</b>	Defrost in refrigeration, 30-60 minutes per portion.
<b>SENSITIVE CUSTOMER:</b>	Intended for general consumption. However, those with specific conditions/allergies, should be aware that products may contain nuts/egg products/alcohol/gluten.

**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	Yes
Sesame Seeds and their products	No
Soybeans and their products	Yes
Sulphites	No
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:**

Brown Sugar, Cake Margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320) {0.008%}, colour (160a)], Pecan Nuts (16.39%), Walnuts, Flour, Whole Egg, Sugar, Cream, Apricot Jam, Wheaten Cornflour, Rice Flour, Maize Cornflour, Egg White Mix, Vanilla Essence, Whisky Essence, Soy Flour

NUTRITION INFORMATION		
Servings per package:	6.00	
Serving size:	90 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1660 kJ	1840 kJ
Protein	5.1 g	5.6 g
Fat, total	25.4 g	28.2 g
- saturated	7.2 g	8.0 g
Carbohydrate	36.3 g	40.3 g
- sugars	25.6 g	28.5 g
Sodium	196 mg	218 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.