



## PRODUCT SPECIFICATION SHEET

<b>SUPPLIER:</b>	KOOKA BROTHA'S PTY LTD		
<b>PRODUCT:</b>	COCKTAIL CUP CAKES MIXED PACK – Gluten Free		
<b>PRODUCT CODE:</b>	LCCM		
<b>PRODUCT DESCRIPTION:</b>	<p>A medley of red and white velvet cupcakes, each type with two different cream cheese frosting top garnishes.</p> <p>Red velvet cupcakes with a berry and vanilla swirl and one with a vanilla rosette with berry coloured and flavoured sugar sprinkles.</p> <p>White velvet with a yellow lemon and cream swirl and one with a vanilla rosette with a fine milk chocolate garnish.</p>		
<b>COUNTRY OF ORIGIN:</b>	Product of Australia		
<b>SIZE (APPROXIMATE):</b>	4cm Diameter 30 grams per unit		
<b>PACKAGING MATERIALS:</b>	(primary)	-	brown paper cup, sealed poly bag, new cardboard tray (inner)
		-	label with product name, net weight, nutritional information, allergen disclaimer
	(secondary)	-	new cardboard carton (outer)

<b>UNITS PER INNER:</b>	48
<b>INNERS PER OUTER CARTON:</b>	3
<b>OUTER CARTON WEIGHT:</b>	5.2kg (approximately)
<b>INNER CARTON DIMENSIONS:</b>	342mm X 257mm X 64mmh/0.006 m <sup>3</sup>
<b>OUTER CARTON DIMENSIONS:</b>	350mm X 268mm X 210mmh/0.019 m <sup>3</sup>
<b>PALLET CONFIGURATION:</b>	12 outers per layer (36 inners) 9 layers (108 outers) per pallet (2040mm/h) 5 layers (60 outers) per half pallet (1200mm/h)

<b>EAN:</b>	9332927002791
<b>TUN:</b>	19332927002798
<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>	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	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:**

Margarine [contains vegetable fats & oils, water, salt, total milk solids non-fat, emulsifiers (471, soyabean lecithin), flavour, antioxidant (320) {0.008%}, colour (160a)], Icing Sugar, Caster Sugar, Buttermilk, Rice Flour, Glycerine, Egg Pulp, Potato Flour, Vinegar, Cornflour (Maize), Gel-it, Cocoa Powder, Milk Powder (Full Cream), Dark Chocolate Compound, Vanilla Essence, Baking Powder, Bicarbonate Soda, Guar Gum, Red Food Colour (124), Egg White Powder, Yellow Food Colour.

<b>NUTRITION INFORMATION</b>		
<b>Servings per package:</b> 48.00		
<b>Serving size:</b> 30 g		
	Average Quantity per Serving	Average Quantity per 100 g
<b>Energy</b>	515 kJ	1720 kJ
<b>Protein</b>	0.8 g	2.5 g
<b>Fat, total</b>	6.1 g	20.2 g
- saturated	2.9 g	9.5 g
<b>Carbohydrate</b>	13.8 g	46.0 g
- sugars	10.2 g	34.0 g
<b>Sodium</b>	126 mg	419 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.