



## BASIC FINISHED PRODUCT SPECIFICATION

### PRODUCT DETAILS

<b>Product Name:</b>	CK Chiko Rolls 6x2kg	<b>Declared Label Weight (g):</b>	2kg
<b>Common Name:</b>	CHIKO ROLLS CKO 6x2KG (12pack)		
<b>Product Code:</b>	76008	<b>Pack Configuration:</b>	6x2KG
<b>Manufactured at:</b>	Bathurst	<b>Specification Date Issued:</b>	29/01/2019 <b>Version:</b> 2

*Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com*

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### 1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

### 2.0 PRODUCT DESCRIPTION, FORMULATION

#### 2.1 Product Description:

The product is a roll consisting of a meat and vegetable filling encased in a golden, crisp batter casing which has been pre-fried before freezing.

### 3.0 PRODUCT PARAMETERS

#### Ingredient:

Vegetables (31%) (cabbage, carrot, celery, onion, green beans), **wheat** flour, water, cooked barley (water, **barley**), beef (4%), animal fat, **wheat** cereal, textured **soy** protein, salt, sugar, acidity regulators (450, sodium bicarbonate), hydrolysed vegetable protein (contains **soy**), spices (contains chilli), emulsifier (471), flavour enhancer (635), colours (102, 110).

**Contains soy, wheat and barley.**

**Country of Origin:** Made in Australia from at least 90% Australian ingredients

**Country of Origin extended text:** at least 99% Australian

#### Storage Conditions:

**Code Type:** Best Before

**Code Format:** DD MM YY

**Shelf Life Period:** 720 Days (24 Months)

**Intended Use:** Human Consumption

### 4.0 FINISHED PRODUCT ATTRIBUTES

**4.1 Evaluation Method For Sensory Attributes Method:** Per directions on label

**If more than one method on label, which one (E.g. Microwave, over, etc.):** Fryer

**If Other, describe:**

## 5.0 LABELLING & CODING

### 5.1 Full description of labelling and coding

INNER: TOP LINE: Best Before

SECOND LINE: Best Before Code which is held constant for one month.

That is for all production of January 2000 the Best Before Date will be 01 01 02. Format is DD MM YY. Month can be numerical or alphabetical. i.e., January can be either JAN or 01. When using numerical a space should be left between day, month, and year.

Example: 01 01 02.

THIRD LINE: Date of production, Branch Identification Number and shift identification. Bathurst Branch is 11 and shift is denoted by 1 for D/S and 2 for A/S.

FOURTH LINE: Time of Production. Time of Production is printed on Repack line 3 high speed line poly only. Ie not cobs or chiko poly.

Example: Best Before 01JAN 02 (or 01 01 02)

1211 1

10:30 (high speed line 3 poly only. Ie not cobs or chiko poly).

This has expiry date of Jan 1 2002, and date of production is 12 Jan 2000 at Bathurst packed on D/S at 8.30am

SHIPPING OUTERS: Shall be printed on at least one end or side panel and size is to be a minimum of 15mm. Date Code on carton must correspond to that on poly.

For Chiko code on carton shall remain unchanged for all of month and will always be the 1st of month. Format is Numerical Style.

Time is also included on this line if space permits, and coder is capable.

Example: For Product Packed 20 July 2000

Best before 010702 2011 10:35

This is expiry date of 1/7/2002 and packed on 20/7/00 at 10:35AM at Bathurst

## 6.0 PRODUCT HANDLING & STORAGE

## 7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

### 7.1 Temperature Conditions

## 8.0 COOKING / PREPARATION

### 8.1 Cooking Instructions

COOKING INSTRUCTIONS

Note: As cooking appliances vary, ensure this product is heated to a core temperature of 70°C for a minimum of 2 minutes, or reaches 74°C, prior to serving.

Cook from frozen.

DEEP FRY Preheat oil to 180°C.

Cook for 8-9 minutes.

PAN FRY Preheat fry pan to 180°C.

Cook for 20 minutes, or until golden brown, turning frequently.

### 8.2 Usage Advice

Cook from frozen, do not thaw product before cooking.

## 9.0 NUTRITION INFORMATION

### NUTRITION INFORMATION

Servings per package: 12

Serving size: 170g

Average Quantity per Serving Average Quantity per 100g

Energy	1360kJ	803kJ
Protein	9.4g	5.5g
Fat, total	9.9g	5.8g
- saturated	4.2g	2.5g
Carbohydrate	47.5g	27.9g
- sugars	4.2g	2.3g
Dietary fibre	4.0g	2.4g
Sodium	607mg	357mg

### 10.0 CLAIMS

#### Nutrition

#### Additives

<input checked="" type="checkbox"/>	No Artificial Flavours
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#### Advisory

#### Sustainability

#### Storage

<input checked="" type="checkbox"/>	Once thawed, do not refreeze. Keep frozen, Store at or below minus 18°C.
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#### Marketing

#### Supply Chain

Marine Stewardship Council (MSC):		MSC Factory Registration Number:	
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11.0 ALLERGENS (per FSANZ)	
Parameters	Includes (YES or NO)
Wheat	YES
Barley	YES
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	YES
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites (≥10mg)	NO
Sulphites (Naturally Occurring)	YES
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES	
Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	YES
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	YES
Legumes e.g. beans, peas, lentils, bean sprouts	YES
Celery	YES
Yeast and yeast products	NO
Spices and herb and/or extracts	YES
Hydrolysed Vegetable Protein	YES
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	YES

Artificial Flavour	YES
Corn and corn products	YES
Chilli	YES
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO