

# BASIC FINISHED PRODUCT SPECIFICATION

#### **PRODUCT DETAILS**

Product Name:	ED Chunky Avocado Pulp 8 x 454g	Declared Label Weight (g): 907GM
Common Name:		
Product Code:	12475	Pack Configuration:
Manufactured at:	Outsourced	Specification Date Issued: 11/7/2019 Version: 1

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 Specification issue number has been replaced by version number as of July 2018.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:

Avocado Hass 100% fresh chunky pulp high pressure pasteurized. Fresh chunky pulp with abundant chunks. No preservatives.

3.0 PRODUCT PARAMETERS	
Ingredient:	
Avocado.	

Country of Origin: Made in Mexico

**Storage Conditions:** Frozen (< -18C)

Code Type: Best Before

Code Format: Company Code

Shelf Life Period: 540

Intended Use:

# 4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method:

As is from container / packet

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

If Other, describe:

# 5.0 LABELLING & CODING

### 5.1 Full description of labelling and coding

Coding to be inkjet printed on each individual unit:

Inner tray: BEST BEFORE DD MM YY DDPPP HH BB

Carton Shipper (Best Before is pre-printed on the carton): DD MM YY DDPPP HH BB

DD= Day, MM= Month (in number), YY= Year, PPP=Plant designator, HH BB=Production Hour Batch

# 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

#### 7.1 Temperature Conditions

Frozen (< -18C)

# 8.0 COOKING / PREPARATION

### 8.1 Cooking Instructions

Handling instructions:

For best results

Thaw unopened tray in the refrigerator (0 °C to 4 °C) in a single layer for 15-24 hours.

Once opened keep surface of avocado covered to prevent browning. Store refrigerated (0 °C to 4 °C). Use within 2 days.

## 8.2 Usage Advice

9.0 NUTRITION INFORMATION		
NUTRITION INFORMATION		
Servings per package: 6		
Serving size: 75g		
	Average Quantity per Serving Average Quantity per 100g	5
Energy	939kJ	939kJ
Protein	1.9g	1.9g
Fat, total	20.1g	20.1g
- saturated	3.2g	3.2g
Carbohydrate	7.0g	7.0g
- sugars	0.9g	0.9g
Dietary fibre	5.6g	5.6g
Sodium	9mg	9mg

# 10.0 CLAIMS

Nutrition

**Additives** 

Advisory

Sustainability

Storage

Keep frozen. Store at or below minus 18 °C. Once thawed, do not refreeze.

<sup>\*</sup>As with fresh avocado, product may discolour when the surface is not directly covered.

Marine Stewardship Council (MSC):	NA	MSC Factory Registration Number:	
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11.0 ALLERGENS (per FSANZ)		
Parameters	Includes (YES or NO)	
Wheat	NO	
Barley	NO	
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	NO	
Tree nuts and tree nut products	NO	
Molluscs and mollusc products	NO	
Added Sulphites (≥10mg)	NO	
Sulphites (Naturally Occurring)	NO	
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	NO	
Mustard	NO	
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO	
Legumes e.g. beans, peas, lentils, bean sprouts	NO	
Celery	NO	
Yeast and yeast products	NO	
Spices and herb and/or extracts	NO	
Hydrolysed Vegetable Protein	NO	
Artificial Sweetener	NO	
Preservative	NO	
Flavour Enhancers	NO	
Artificial Colour	NO	
Artificial Flavour	NO	
Corn and corn products	NO	
Chilli	NO	
Capsicum	NO	
GMO	NO	
Irradiated Ingredients	NO	
Nano Technology	NO	