

REVISION /0	PRODUCT SPECIFICATION AND INTENDED USE	
Authorized by: ADRIAN YOU	Date: 07.12.2023	

1118 Truffled Porcini Arancini											
SCOPE / PURPOSE OF HACCP PLAN	The scope of the HACCP Plan includes raw material received through the final product distribution to the customer. The purpose of the HACCP Plan is to maintain quality and safety aspects, meet regulatory and customer requirements.										
COMPOSITION	Water, rice, diced fresh mushroom, vegetable oil [soy bean/canola/sunflower oil - antioxidant 319, antifoam 900a], fine breadcrumb (contains wheat), coarse breadcrumb (contains wheat), batter mix (contains wheat and egg), parmesan cheese (contains milk), white wine (contains sulphites), medium breadcrumb (contains wheat), thickener E1442/1422, truffle oil (0.7%), salt, porcini powder (0.6%), dried parsley, pepper.										
COUNTRY OF ORIGIN	Made in Australia from at least 85% Australian ingredients.										
PRODUCT SIZE AND APPEARANCE	Ball in shape with a golden yellow crumb. 35 grams per piece, +/- 10% tolerance.										
METHOD OF PRESERVATION	Refrigeration and freezing.										
PACKAGING - PRIMARY	Food grade plastic bag, 1kg net.										
PACKAGING - SECONDARY	Food grade cardboard carton. 5 bags per carton, total 5kg net.										
STORAGE	Store at or below -18 degrees Celsius.										
SHELF LIFE	18 months at or below -18 degrees Celsius.										
MODE OF TRANSPORT	Transported in a refrigerated food transport vehicle.										
ALLERGENS And SENSITIVE CUSTOMERS	Contains gluten, milk, soy, sulphites and egg products. No added onion or garlic but processed on the same line as products containing onion and garlic. May contain traces of fish and nuts.										
GMO Statement	To our knowledge this product does not contain any G.M.O ingredients										
LABELLING	Company name, address, product name, ingredient list, Best Before Date, storage requirements, net weight and Made in Australia %.										
CERTIFICATION	Halal – NO. Kosher – NO.										
FINAL CUSTOMER PREPARATION	Semi-cooked product. Must be fully cooked prior to serving. Deep fry for best results – Set oil to 180°C and cook for 4-5 minutes. Rest for 1 minute before serving. Ensure centre is hot. Oven – Preheat oven to 220°C, fan forced, place on baking paper and cook for 15 minutes, turning once. Cooking times may vary. Please ensure products are fully cooked before serving.										
MICROBIAL LIMITS (Note: Limits stated refer to satisfactory limits. Action plan is available in “Microbial Limits” section of HACCP Plan.	<table border="1" style="width: 100%;"> <thead> <tr> <th>TEST</th> <th>LIMIT</th> </tr> </thead> <tbody> <tr> <td>E.Coli</td> <td><10g/100</td> </tr> <tr> <td>Salmonella</td> <td>Absent in 25g</td> </tr> <tr> <td>Total viable aerobic count</td> <td><100,000</td> </tr> <tr> <td>Bacillus Sereu</td> <td><100cfu/g</td> </tr> </tbody> </table>	TEST	LIMIT	E.Coli	<10g/100	Salmonella	Absent in 25g	Total viable aerobic count	<100,000	Bacillus Sereu	<100cfu/g
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NUTRITIONAL INFORMATION Note: Some level of deviation is expected due to nature or ingredients used.	AVERAGE QUANTITY PER SERVE (35g)	AVERAGE QUANTITY PER 100g
ENERGY	374kJ	1070kJ
PROTEIN	1.6g	4.7g
TOTAL FAT	3.9g	11.2g
SATURATED FAT	0.6g	1.7g
CARBOHYDRATE (Available)	11.5g	33g
SUGARS	0.3g	0.8g
SODIUM	207g	591g