

Product Details	
Item Code and Description	5135 So Natural Full Cream Milk 12x1L (Exports)
Declared Weight	1L

Supplier Information	Honawar Pty Ltd Casey Business Park, Level 2, Suite 31, 66, Victor Crescent, Narre Warren, VIC 3805, Australia.	
Product Description	The raw full cream milk is heat treated at 133°C for 4.8 seconds minimum and aseptically packed into the Tetra Pak packaging at ambient temperature. It is uniform and smooth in texture and creamy white in appearance. It is a rich and full flavoured dairy drink.	
Legal Description/Suggested	So Natural Full Cream Milk 1L (Exports)	
Labelling Description		
Product intended use	Ready for general public consumption	
Product Legality	This product complies with standards as outlined in the FSANZ Food Standard Code and Trade Measurement Act.	

Product Images				
Top View (Pictures to come)	Side View Source Sou	Packaging (Pictures to come)		



Product Images (cont.)				
Tray	Pallet Label	Pallet		
(Pictures to come)	(Pictures to come)	(Pictures to come)		



Information	
Ingredient Listing	Full Cream Dairy Milk
Country of Origin	Product of Australia
Country of Origin Statement	Australian Made
Product Category	UHT – Long Life Beverages
Production Areas/Lines	UHT and TBA fillers
Method of Preservation	Ultra Heat Treatment and aseptic packing
Unit Weight /Volume	Minimum 1000mL

Serving per pack: 4 Serving	g Size: 250mL (1 cup)	
Average Quantity	Per Serve	Per 100mL
Energy (kJ)	668	267
(Cal)	160	64
Protein(g)	8.3	3.3
Fat – Total (g)	8.8	3.5
Saturated (g)	5.9	2.3
Carbohydrate – Total (g)	12.0	4.8
Sugar (g)	12.0	4.8
Sodium (mg)	100	40
Calcium (mg)	300	120



Parameter	Acceptable Level	Method
Fat	3.5-3.7% m/v	Foss - FT1
Protein	Min 3.1% m/v	Foss - FT1
Milk Solids Non Fat	Min 8.6% m/v	Foss - FT1
pH at 20°C	6.4–6.8	pH meter
Titratable Acidity (as	12 - 18°T	Wet titration
Lactic Acid)		
Antibiotics	Absent	Delvo Test
Commercially	Complied	Promilite III – ATP
sterilised		Bioluminescence
Flavour	Fresh Taste – No off	Sensory Evaluation
	taste	
Appearance	Free from foreign	Sensory Evaluation
	objects	
Texture	As per standard	Sensory Evaluation
Aroma	Fresh Smell – No off flavours/taints	Sensory Evaluation
	Fat Protein Milk Solids Non Fat pH at 20°C Titratable Acidity (as Lactic Acid) Antibiotics Commercially sterilised Flavour Appearance Texture	Fat 3.5-3.7% m/v Protein Min 3.1% m/v Milk Solids Non Fat Min 8.6% m/v pH at 20°C 6.4–6.8 Titratable Acidity (as 12 - 18°T Lactic Acid) Antibiotics Absent Commercially sterilised Flavour Fresh Taste – No off taste Appearance Free from foreign objects Texture As per standard

Packing and Pallet Configuration		
General packing requirement	Product is aseptically filled in the tetra pack paper	
Tamper evidence	Complete seal with foil tab and lid	
Unit Pack type	Tetra Pack Paper	
Tetra pack per shipper	12	
Shipper Type	Cardboard	
Pallet Configuration	18 shippers per layer	
	5 layers per pallet	
Pallet Protection	Shrink plastic wrapped tight to pallet and pallet labels	
	applied on both sides	



Traceability Coding I	nformation			
Coding	General Coding Requirement		Best Before Date, Production Date, & Timecode	
Information	Product Code		5135	
	TUN Number		19315090202035	
	EAN/APN Number		9315090201734	
Coding	<u>Tetra Pack</u>	<u>C</u>	Shippe	<u>er</u>
Type of Coding	Best Before Date, Pro & Timeco	•	Production Date, Timecoo	de & Best Before Date
Location of Coding	On top of pack in the pack window on the left side		On the adhesive label on both sides of shipper	
Code Description	What it should have	Example	What it should have	Example
and Format	BBD PD TIME FILLER JAW No.	26 JUL 2015 PD 26.09.14 13:22 F1 05	Product Name Item Number, Production Date, Time, Best Before Date Bar Code TUN	SO NATURAL FULL CREAM MILK - DOMESTIC 12x1L 5135
Weight / Volume Information	Gross weight: 1070g Net Volume: 1000mL		Gross Weight: 13.50Kg	

Dimensions				
Dimensions	Tetra Pack	Shipper	Pallet	
Length (mm)	90	368	Standard Chep	
Height (mm)	210	215	1230	
Depth (mm)	60	197	Standard Chep	
Volume (m ³)	1000mL	0.016m ³	1.66m ³	
Gross Weight	1070g	1350g	1265kg	

FINISHED PRODUCT SPECIFICATION - 5135

Declarations on Packaging		
Mandatory and Advisory Warning	Contains Milk. Please do not consume if seal is broken.	
Statements		
Claims	Source of Protein, Good Source of Calcium, Preservative	
	Free.	

Storage and Transport			
	Unopened	Opened	
Shelf Life	10 months	5 days in refrigerator	
Recommended Storage	We recommend you serve our Full Cream Milk chilled.	Once opened, please store below 4°C and consume within 5 days.	
Recommended	Dry, clean, ambient temperature vehicles		
Transportation requirement			

Mandatory Declaration of substances in foods as per FSANZ Food Standards Code: Standard 1.2.3					
Mandatory Components	Present	Specified type or	Cross Contamination Details		
	Y/N	Level	Present on same line Y/N	Present in same facility Y/N	
Cereals containing gluten and products of those	N		N	N	
Crustacean and crustacean products	N		N	N	
Eggs and egg products	N		N	N	
Fish and fish products	N		N	N	
Milk and Milk products	Υ	Main ingredient	Υ	Y	
Lupin and lupin products	N		N	N	
Peanuts and peanut products	N		N	N	
Tree nuts and tree nut products	N		N	N	
Sesame and sesame products	N		N	N	
Soybean and soybean products	N		N	N	
Added sulphur dioxide or sulphites	N		N	N	

FINISHED PRODUCT SPECIFICATION - 5135

So Natural Full Cream Milk 12x1L (Exports)

Dietary Suitability		
	Y/N	Additional Information/Certification
Biodynamic	N	
Organic	N	Is this product certified Organic? Y/N
Vegan Suitable	N	
Lacto Vegetarian Suitable	Υ	
Ovo-Lacto Vegetarian Suitable	Υ	
Halal Suitable	Υ	
Kosher Suitable	N	

Mandatory and Advisory Warning Statements for the presence of substances in foods as per FSANZ Food Standards Code: Standard 1.2.3

Mandatory and Advisory Components	Present Y/N	Specified type or Level
Royal jelly	N	
Bee pollen	N	
Propolis	N	
Aspartame or aspartame-acesulphame salt	N	
Polyols, isomalt, polydextrose	N	
Quinine	N	
Guarana or extracts of guarana	N	
Added phytoserols esters	N	
Tall oil phytosterols	N	
Unpasteurised egg	N	
Unpasteurised milk and liquid milk products	N	
Caffeine	N	
Milk and milk beverages made from soy or cereals containing more than 2.5% fat	N	
Evaporated milks, dried milks and equivalent products made from soy or cereals containing more than 2.5% fat as reconstituted according to directions for direct consumption	N	



List any ingredient subjected to a sterilization process				
Ethylene Oxide (ETO) treated	N			
components				
Steam sterilisation	N			
Other fumigants or sterilants	N	Specify fumigants or sterilants		

Pre-market Clearance Required	
Novel food ingredient	N
Genetic modification statement	This product does not require labelling as per FSANZ standard 1.5.2
Genetically modified components	N
Origin of genetically modified components	N/A
Altered characteristics	N
Labelling requirement	N/A
Irradiation of ingredients	N

Does this product comply to the following standards of the Australian Food Code and			
Amendments			
1.3.4 – Identity and purity	Υ		
1.4.1 – Contaminants and natural toxicants	Υ		
1.4.2 – Maximum residue limits with foods	Υ		
1.4.4 – Prohibited and restricted plants & fungi	Y		
Maximum Agricultural Residue Limits Standard 1999	Υ		

Additional Labelling and Consumer Information				
Food/Components	Present Y/N	Additional Information		
Added caffeine (not including naturally occurring caffeine)	N	Type:		
Added flavour enhancers	N	Specify type and additive number		
Alcohol (residual)	N	Specify Level % v/vSpecify specific gravity of product		
Added fats and oils	N	Type:		
Added flavours	N	Specify types of flavour/s Name:		

FINISHED PRODUCT SPECIFICATION - 5135

Added colours	N	Specify type/s Natural Artificial Not Defined	
Added preservatives	N	Type:	
Hydrolysed vegetable protein	N	 Acid Hydrolysed/Enzyme Hydrolysed Specify types of protein 100% hydrolysis/not 100% 	
Herbs	N	Specify name of herb Herb/Herb Extract	
Spices	N	Specify name of spiceHerb/Spice Extract	
Intense sweeteners	N	Specify types of intense sweeteners and additive number	
Added salt	N	Iodised/Not Iodised	
Added sugar	N	Type:	
Seeds (sunflower, poppy, etc)	N	Type:	
Yeast and yeast product (including yeast extract)	N	Type:	
Antioxidants	N	BHABTAOther	

Import/Export Information Requirements		
Food/Components	Present Y/N	Specified Type and Level
Animal and animal products	Y	 Specify types of animal/animal derivatives: Dairy Milk Origin: Cow Heat treatment used: UHT
Meat or meat products	N	 Specify meat/meat derivatives If bovine meat/meat products are they derived from animals free from BSE
Bird or bird products	N	 Specify types of bird/bird derivatives Country of origin Has this area been free from Newcastle disease for the last 12 months Heat treatment used

FINISHED PRODUCT SPECIFICATION - 5135

Fish or fish products	N	 Specify types of fish/fish derivatives 	
		Country of origin	
		Heat treatment used	
Honey or honey products	N	 Specify types of honey/honey derivatives 	
		Country of origin	
		Heat treatment used	

International Information Requirements		
Food/Components	Present Y/N	Specified Type
Buckwheat	N	Type:
Apple, pear, avocado or banana	N	Type:
Blueberry, strawberry or kiwifruit	N	Type:
Orange, grapefruit, lemon or lime	N	Type:
Peach, plum, cherry or apricot	N	Type:
Matsutake mushroom or Other	N	Type:
Herbs	N	Type:
Tomato	N	Type:
Yam	N	Type:
Coconut, poppy, or sunflower	N	Type:
Yeast and yeast products	N	Type:
Gelatin, beef collagen or other	N	Type:
Allium Genus (Chive, garlic, leek, onion, spring onion)	N	Type:
Mustard	N	Type:
Spice (other than mustard)	N	Type:
Umbelliferae Family (celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, chervil etc)	N	Type:
Seafood (eg algae, carrageenan shelled mollusc)	N	• Type:
Legumes (eg peas, lupins)	N	• Type:
Antioxidants (BHA, BHT other)	N	Type:

FINISHED PRODUCT SPECIFICATION - 5135

So Natural Full Cream Milk 12x1L (Exports)

Related / Reference Documents:

- Australia and New Zealand Food Standards Code and amendments.
- Competition and Consumer Act 2010.
- Trade Measurement Regulations 2009.

Amendment Register

Version	Reasons	Section No	Date
1	New	All	01/10/14
2	Update shelf life from 9 months to 10 months	Traceability Coding Information and Storage and Transport	21/10/14