



DOCUMENT CODE : SPEC0003.1

EFFECTIVE DATE : 28 March 2014

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DOCUMENT TITLE : Product Specification- Feta 2kg

PRODUCT NAME	Feta 2kg
PRODUCT DESCRIPTION	The product is a fresh cheese that has a bland, mild fresh curd flavour. It is packed in brine resulting in a salty, tangy taste.
PRODUCT CHARACTERISTICS	Product colour is white to off white. It is moderately firm with a 'bouncy' texture
INTENDED USE OF PRODUCT	The product is generally eaten fresh without any further processing. Also used as an ingredient (eg- salads, savoury, etc)
REFERENCE NO.	SPEC0003.
COUNTRY OF ORIGIN	Australia
COUNTRY OF ORIGIN STATEMENT	Product of Australia

PACKAGING : RETAIL PACK			
PACK SIZE / WEIGHT / VOLUME	Net Weight 2 kg	PACKAGING TYPE	Packed in plastic pails and sealed with plastic lid.
		DIMENSIONS	200mm(dia) x 185mm(H)
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / COUNT	3 x 2 kg = 6 kg	PACKAGING TYPE	Cardboard Outer
		DIMENSIONS	620mm x 220mm x 210mm (L X W X H)

PRODUCT FORMULATION INGREDIENT	QUANTITY
Feta	100%

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Not Applicable	

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON RETAIL PACK	Pasteurised Milk, Starter Culture, Non animal Rennet, Salt
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Use By Date
SERVING INSTRUCTIONS	Not Applicable

NUTRITION INFORMATION			
NUTRITIONAL CLAIM DESCRIPTION if any		None	
SERVINGS PER PACKAGE :		100	
SERVING SIZE		20 g	
		QUANTITY PER SERVING (20g)	QUANTITY PER 100 g / ml
ENERGY	kJ	278	1390
PROTEIN	g	3.56	17.8
FAT	TOTAL g	5.76	28.8
	SATURATED g	3.64	18.2
CARBOHYDRATE	TOTAL	Less than 1 g	1.5
	SUGARS g	Less than 1 g	Less than 1 g
SODIUM	mg	380	1900



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MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3	NO
GENETICALLY MODIFIED PRODUCTS (GMO) Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2	NO
SENSITIVE POPULATION IDENTIFIED	No sensitive population has been identified and the product is eaten by the general population.
ADDITIONAL INFORMATION	All products are Halal approved.

ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA	<p>Chemical</p> <p>Fat</p> <ul style="list-style-type: none"> - Minimum 25% - Maximum 35% <p>Moisture</p> <ul style="list-style-type: none"> - Minimum 45% - Maximum 55% <p>Average Salt 3-5%</p> <p>Microbiological (Tested at NATA Laboratory)</p> <ul style="list-style-type: none"> Coliform <100 org per g E.coli <10 org per g Coagulase +ve staphylococci <100 org per g Listeria ND in 25 g Salmonella ND in 25 g <p>Organoleptic</p> <p>Visual assessment of the product during packing operations</p>
STORAGE & HANDLING REQUIREMENTS	Keep Refrigerated 0-5°C
DISTRIBUTION	Product distributed through distributors, shops, delicatessens.
DISTRIBUTION REQUIREMENTS	Product is transported in refrigerated vans and kept refrigerated prior to sale.
SHELF LIFE CRITERIA (PRODUCT CAPABILITY AND ACTUAL ON LABEL)	6 months from Date on Manufacture
METHOD OF PRESERVATION	Kept Refrigerated 0-5°C
Signature :	
Date: 28 Mar. 2014	