



Document Code	SPEC0007.5.doc	
Effective Date	17 April 2015	Page 1 of 2
Document Title	Product Specification- Fior di Latte 1 kg	

PRODUCT NAME	Pasta Filata- Fior di Latte 1 kg
PRODUCT DESCRIPTION	Product is a fresh, unripened stretched curd.
PRODUCT CHARACTERISTICS	Product colour is white. It is moderately firm, with a stretchy texture shaped into a ball.
INTENDED USE OF PRODUCT	Product is ready for consumption. Product can be used by processors and consumers as an ingredient in dishes or for salads
REFERENCE NO.	SPEC0007.5
COUNTRY OF ORIGIN	Australia
COUNTRY OF ORIGIN STATEMENT	Product of Australia


PACKAGING : RETAIL PACK			
PACK SIZE / WEIGHT / VOLUME	Net Weight	PACKAGING TYPE	Packed in plastic tubs with plastic lids.
	1 kg	DIMENSIONS	150mm x 100mm (dia)
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / COUNT	1 kg X 4 units	PACKAGING TYPE	Cardboard Outer
		DIMENSIONS	620mm x 220mm x 210mm (L X W X H)

PRODUCT FORMULATION INGREDIENT	QUANTITY
Fior di Latte	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 ,Non Animal Rennet, Food Acid (260), 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 :		5	
SERVING SIZE		200 g	
		QUANTITY PER SERVING (20g)	QUANTITY PER 100 g / ml
ENERGY	kJ	1770	885
PROTEIN	g	33.6	16.8
FAT	TOTAL g	31.4	15.7
	SATURATED g	20.6	10.3
CARBOHYDRATE	TOTAL	2.2	1.1
	SUGARS g	Less than 1 g	Less than 1 g
SODIUM	mg	360	180

	Document Code	SPEC0007.5.doc	
	Effective Date	17 April 2015	Page 2 of 2
	Document Title	Product Specification- Fior di Latte 1 kg	

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 Milk is listed as an ingredient- DAIRY
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	Chemical Fat - Minimum NA - Maximum NA Moisture - Minimum NA - Maximum NA Average Salt NA Microbiological (Tested at NATA Laboratory) 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 Organoleptic Visual assessment of the product during packing operations
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)	21 days from Date on Manufacture
METHOD OF PRESERVATION	Kept Refrigerated 0-5 °C
Signature:	
Date: 17 Apr.2015	