



DOCUMENT CODE : SPEC0002

EFFECTIVE DATE : 28 March 2014

Page 1 of 2

DOCUMENT TITLE : Product Specification- Haloumi 2kg

PRODUCT NAME	Haloumi (2kg)
PRODUCT DESCRIPTION	The product is a stretched cheese that has a bland, mild fresh curd flavour.
PRODUCT CHARACTERISTICS	Product colour is between cream to yellow. It is moderately firm with a close texture.
INTENDED USE OF PRODUCT	The product is generally eaten fresh without any further processing. Haloumi is also used as an ingredient in cooking.
REFERENCE NO.	SPEC0002.
COUNTRY OF ORIGIN	Australia
COUNTRY OF ORIGIN STATEMENT	Product of Australia

PACKAGING : RETAIL PACK			
PACK SIZE / WEIGHT / VOLUME	Net Weight	PACKAGING TYPE	Packed in moulded container and sealed with plain plastic.
	2 kg	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
Fresh Curd Cheese	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.
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 (25g)	QUANTITY PER 100 g / ml
ENERGY	kJ	206	1030
PROTEIN	g	4.58	22.9
FAT	TOTAL g	3.3	16.5
	SATURATED g	2.18	10.9
CARBOHYDRATE	TOTAL	Less than 1 g	1.6
	SUGARS g	Less than 1 g	Less than 1 g
SODIUM	mg	440	2200



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Page 2 of 2

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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 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	<p>Chemical</p> <p>Fat</p> <ul style="list-style-type: none"> - Minimum 45% - Maximum 48% <p>Moisture</p> <ul style="list-style-type: none"> - Minimum 42% - Maximum 45% <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 per 25 g Salmonella ND per 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	<table border="1" style="width: 100%; height: 20px;"> <tr> <td style="width: 50%;"></td> <td style="width: 50%;"></td> </tr> </table>		