



Document Code	SPEC0005-2.doc	
Effective Date	17 April 2015	Page 1 of 2
Document Title	Product Specification- Mascarpone 1kg	

PRODUCT NAME	Mascarpone 1 kg
PRODUCT DESCRIPTION	Product is a fresh, soft and unripened lactic curd. Product is white in colour.
PRODUCT CHARACTERISTICS	White, fresh, creamy-like product, which has a mild sweet and slight tangy taste.
INTENDED USE OF PRODUCT	The product can be consumed without any further processing. Product can be used in pasta dishes, deserts and cheesecakes.
REFERENCE NO.	SPEC0005-2
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 container and sealed with plain plastic lids.
	1 kg	DIMENSIONS	
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / COUNT	8 x 1 kg units	PACKAGING TYPE	Cardboard Outer
		DIMENSIONS	353 x 275 x 232

PRODUCT FORMULATION INGREDIENT	QUANTITY
Mascarpone	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	Milk, Cream, Food Acid (260), Salt
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Best Before Date
SERVING INSTRUCTIONS	Not Applicable

NUTRITION INFORMATION			
NUTRITIONAL CLAIM DESCRIPTION if any		None	
SERVINGS PER PACKAGE :		50	
SERVING SIZE		20 g	
		QUANTITY PER SERVING (20g)	QUANTITY PER 100 g / ml
ENERGY	kJ	420	2100
PROTEIN	g	Less than 1 g	2.1
FAT	TOTAL g	11.0	55.0
	SATURATED g	7.38	36.9
CARBOHYDRATE	TOTAL g	Less than 1 g	1.9
	SUGARS g	Less than 1 g	1.8
SODIUM	mg	11.4	57



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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 and Cream are listed as ingredients- 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 50% - Maximum 60% <p>Moisture</p> <ul style="list-style-type: none"> - Minimum 35% - Maximum 45% <p>Average Salt 0.1%</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 Salmonella ND per 25 g Listeria ND per 25 g <p>Organoleptic</p> <p>Visual assessment of the product during packing operations Recorded on Product evaluation record.</p>
STORAGE & HANDLING REQUIREMENTS	Keep Refrigerated 0- 5 °C
DISTRIBUTION	Product distributed through distributors, shops and delicatessens.
DISTRIBUTION REQUIREMENTS	Product is transported in refrigerated vans and kept refrigerated prior to sale.
SHELF LIFE CRITERIA (PRODUCT CAPABILITY AND ACTUAL ON LABEL)	8 weeks from the Date of Manufacture 3 Days once opened.
METHOD OF PRESERVATION	Kept Refrigerated 0- 5 °C
Signature:	
Date: 17 Apr.2015	