



1406305 Dairy Farmers Grated Parmesan Blend 6x1kg

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PRODUCT DESCRIPTION	Copied from Dairymont Grated Parmesan Blend (1405949)
PROCESS DESCRIPTION	Blended Grated Parmesan
PROCESSING DIRECTIONS	(78-82% Parmesan, 18-22% tapioca)
LEGAL DESCRIPTION	GRATED PARMESAN CHEESE BLEND.
LABELLING DESCRIPTION	GRATED PARMESAN CHEESE BLEND.
ALTERNATE ITEM NUMBER	1406305
ALTERNATE NAME	Dairy Farmers Grated Parmesan Blend 6x1kg
INGREDIENTS:	PARMESAN CHEESE (80%) (MILK, SALT, STARTER CULTURES, ENZYMES), TAPIOCA STARCH.

CLAIMS
MILD FLAVOUR
VERSATILE INGREDIENT
CONSISTENT QUALITY
WE MANUFACTURE PRODUCTS UNDER PRECISE TOLERANCES TO DELIVER DAIRY BASED INGREDIENTS THAT COOK AND TASTE TO A HIGH STANDARD EVERY TIME.
HALAL CERTIFIED (Logos present on the Pack)- ICCV
MADE IN AUSTRALIA FROM AT LEAST 70% AUSTRALIAN INGREDIENTS.

DIETARY SUITABILITY	
KOSHER	No
HALAL	Yes

TRACEABILITY/CODING		
TYPE OF DATE MARK	Best Before	Jet Coding Best Before Day/Month/Year HH:MM:SS JJJ
PRINTED DATE MARK		
ON LABEL DATE MARK	WORDING "BEST BEFORE" REQUIRED TO BE PRINTED ON THE	
BEST BEFORE COMMENTS	ARTWORK	

STORAGE/HANDLING	
TEMPERATURE CONTROL	Yes
TEMPERATURE TYPE	Never warmer than
TEMPERATURE	5
STORAGE INSTRUCTIONS	KEEP REFRIGERATED AT OR BELOW 5°C, CONSUME WITHIN 7 DAYS OF OPENING.
SHELF LIFE	12
SHELF LIFE UNITS	Months

PACK SIZE	VALUE	UNITS
NET CONTENTS		1 KG
SERVING SIZE		25 g
SERVES PER PACKAGE		40



PARAMETER	HEIGHT	WIDTH	LENGTH	VOLUME
CONSUMER UNITS PER PACK				0
CONSUMER UNIT DIM (mm)	300	340	275	
CUSTOMER UNIT DIM (mm)	208	352	265	
PALLET DIMENSIONS (mm)	1190	1165	1165	1615097750

PALLET DETAILS	
PALLET GROSS WEIGHT (kg)	405
SHIPPERS PER LAYER	12
LAYERS PER PALLET	5
SHIPPERS PER PALLET	60

ITEM	DESCRIPTION	QUANTITY	UOM	COUNT
ALBA 03	Grated Parmesan Blend			
ALBA 02	Tapioca Starch		0.2 kg	
ALBA 04	Alba Bega Grated Pa		0.8 kg	
	Total		1 kg	



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ALLERGEN	CONTAINS	MAY CONTAIN
Naturally occurring sulphites	No	
Added Sulphites (in concentrations of 10mg/kg or more)	No	
Cereals containing gluten - Wheat (and its hybridised strains)	No	
Cereals containing gluten - Barley (and its hybridised strains)	No	
Cereals containing gluten - Oats (and its hybridised strains)	No	
Cereals containing gluten - Rye (and its hybridised strains)	No	
Cereals containing gluten - Spelt (and its hybridised strains)	No	
Crustacea and crustacea products (For example: Crabs, Prawns, Lobsters)	No	
Eggs and egg products	No	
Finfish, fish and fish products	No	
Molluscs and mollusc products (For example: Clams, Cockles, Oysters, Scallops)	No	
Milk and milk products	Yes	
Peanut and peanut products	No	
Soybean and soybean products	No	
Sesame seed and sesame seed products	No	
Tree Nuts and their products - Almonds	No	
Tree Nuts and their products - Beech nuts	No	
Tree Nuts and their products - Brazil Nuts	No	
Tree Nuts and their products - Cashews	No	
Tree Nuts and their products - Chestnut	No	
Tree Nuts and their products - Hazelnuts	No	
Tree Nuts and their products - Hickory nut	No	
Tree Nuts and their products - Japanese horse-chestnut	No	
Tree Nuts and their products - Macadamia nuts	No	
Tree Nuts and their products - Pecans	No	
Tree Nuts and their products - Pine nuts	No	
Tree Nuts and their products - Pili nut	No	
Tree Nuts and their products - Pistachio nuts	No	
Tree Nuts and their products - Sapucaia (Paradise Nut)	No	
Tree Nuts and their products - Shea nuts	No	
Tree Nuts and their products - Walnuts	No	
Lupin and lupin products	No	
Buckwheat and buckwheat products	No	
Celery and celery products	No	
Mustard and mustard products	No	

SUBSTANCES OF INTEREST	CONTAINS
Royal jelly	No
Gelatine (Beef- collagen)	No
Gelatine (other source)	No
Animal fats & oils - Beef Tallow - rendered beef	No
Animal fats & oils - Sheep	No
Animal fats & oils - Pork Lard	No
Animal fats & oils - Poultry fat - chicken, duck, goose	No
Animal fats & oils - Cow - dairy	No
Animal fats & oils - Ghee - rendered butter	No
Vegetable fats & oils - Sunflower Oil	No
Vegetable fats & oils - Canola Oil/Rapeseed Oil	No
Vegetable fats & oils - Coconut Oil	No
Vegetable fats & oils - Palm Oil	No



Vegetable fats & oils - Corn/Maize Oil	No
Vegetable fats & oils - Cottonseed Oil	No
Vegetable fats & oils - Peanut oil	No
Vegetable fats & oils - Safflower oil	No
Vegetable fats & oils - Sesame oil	No
Vegetable fats & oils - Soybean oil	No
Palm oil or derivatives of palm oil	No
Hydrolysed Vegetable Proteins- Acid Hydrolysed	No
Hydrolysed Vegetable Proteins- Enzyme Hydrolysed	No
Added colours	No
Added colours - Natural	No
Added colours - Artificial	No
Added colours - Not defined	No
Added flavours	No
Added flavours - Flavouring	No
Added flavours - Natural flavouring	No
Added flavours - Other flavouring	No
Flavour enhancers - L-glutamic acid	No
Flavour enhancers - Monosodium glutamate	No
Flavour enhancers - Monopotassium L-glutamate	No
Flavour enhancers - Calcium di-L-glutamate	No
Flavour enhancers - Monoammonium L-glutamate	No
Flavour enhancers - Magnesium di-L-glutamate	No
Flavour enhancers - Disodium guanylate	No
Flavour enhancers - Disodium inosinate	No
Flavour enhancers - Disodium-5'-ribonucleotides	No
Diacetyl as flavour	No
Added salt	Yes
Added sugar	No
Treatment - Steam sterilisation	No
Treatment - Irradiation	No
Treatment - Ethylene oxide	No
Treatment - Other	No

NUTRIENT	PER 100 g	PER SERVING
Energy (KJ) (kJ)	1860	464
Protein, total (g)	30.7	7.7
Fat, total (g)	26.7	6.7
Saturated Fat (g)	19.7	4.9
Available Carbohydrate by Difference (g)	20.1	5.0
Sugars (g)	<1.0	<1.0
Sodium (mg)	1060	266



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PARAMETER	STEP #	TYPE	MIN	LCL	TAR	UCL	MAX	UNITS	COMMENTS
Processing_Co_9CB									

TEST	MIN	MAX	TARGET	UOM	COA	COC	METHOD
Moisture	16		20	%	No		Instrument (Gravimetric method)
Water Activity		0.7	0.7	%	Yes		
Foreign Matter	Absence						All product must pass through sieve
Magnetic/Metal Particles	Absence						All product must pass though metal detector with limits 2.0mm Fe & 2.0 mmNon Fe, 2.5mm SS

TEST	n	c	m	M	UOM	COA	COC	METHOD
E.coli Count	5	0	10	10	cfu/g	Yes		NATA certified
Coliform Count Petrifilm	5	0	100	100	cfu/g	Yes		NATA certified
Coagulase Positive Staph Petrifilm	5	0	100	100	cfu/g	Yes		NATA certified
Yeast and Mould	5	0	100	100	cfu/g	Yes		NATA certified
Salmonella	5	0	absent in 125	absent in 125	cfu/g	Yes		NATA certified, Tested Composite of 5X25g as 125g
Listeria	5	0	absent in 125	absent in 125	cfu/g	Yes		NATA certified, Tested Composite of 5X25g as 125g

DEFINITIONS

When values are given for n and c the standards are based on the ICMSF system with definitions of:

IC|SU: Individual/Composite-Sample Unit Quantity

n: Number of sample units chosen separately and independently.

c: Maximum allowable number of results between m and M.

m: Level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

M: The upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

A zero (0) in the m or M column refers to the lower limit of detection for the method employed (e.g. E. coli: negative, <3 or <10).



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DESCRIPTION	Dairy Farmers Grated Parmesan Blend 6x1kg

TEST	SPECIFICATION	METHOD
Colour/appearance	Light in colour. Free flowing finely grated cheese blended with tapioca starch	
Aroma	moderate-strong cheesy aroma. No foreign aroma	
Flavour	A mild to sharp flavour leaving no bitter after taste in the mouth	