



## EXTENDED FINISHED PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name:	ED Beetroot Sliced 16x425g	Declared Label Weight (g):	425
Common Name:	Edgell Beetroot Sliced 16x425g	Weight Measurement Method:	AQS 'e' mark (weight g e)
Product Code:	43151	Pack Configuration:	16x425g
Brand:	Edgell	Specification Issue Date:	13/1/2017
Manufactured at:	Echuca	Version:	1

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### 1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

### 2.0 PRODUCT DESCRIPTION, FORMULATION

#### 2.1 Product Description:

Mature beetroot slices and brine packed into a can on a tray.

#### 2.1.1 Approved Varieties (where applicable)

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### 3.0 PROCESS DESCRIPTION

Size graded beetroot is washed, peeled, sliced, blanched and then filled into a can with acidified brine. Canned product is thermal processed prior to cooling, labeling and packing on to a tray.

### 4.0 PRODUCT PARAMETERS

#### Ingredient:

Beetroot (61%), water, sugar, food acid (acetic), salt.

**Country of Origin:** Made in Australia from at least 99% Australian ingredients

**Storage Conditions:** Ambient (around 20°C)

**Code Type:** Best Before

**Code Format:** INHOUSE STANDARD - CANS: 01 MMM YY PPPDD NAME hh:mm

**Shelf Life Period:** 1080

**Physical Dimensions / Cut Size:** Slice thickness 4.5 to 5.0mm

#### CERTIFICATIONS

**Site of Manufacture:** Echuca

**HACCP Certified:** YES

**GFSI Recognised Certificate:** YES

**Other Food Safety and Quality Standard:** NO

#### Sustainability Environmental Certifications

**Marine Stewardship Council (MSC):** NA

**MSC Factory Registration Number:** NA

**Aquaculture Stewardship Council (ASC):** NA

**ASC Registration Number:** NA

**Roundtable on Sustainable Palm Oil (RSPO):** N/A

**Organic Certified:** NO

#### Religious Certifications

	Kosher		Halal	
<b>Ingredients Suitable:</b>	YES		<b>Ingredients Suitable:</b>	YES
<b>Product Suitable:</b>	NO		<b>Product Suitable:</b>	YES (OTHER)

**Metal Detected:** NO

#### Metal Sensitivity (Solid or Product)

#### Metal Sensitivity (Brine)

Type	Size	Type	Size
		Ferrous	2.0mm
		Non Ferrous	2.5mm

**Rare Earth Magnets:** NO

**Comments - Rare Earth Magnets:**

**X-ray Inspection:** YES

**If YES, describe sensitivity:**

Stainless Steel test piece 1x9mm, Glass test

#### 5.0 FINISHED PRODUCT ATTRIBUTES

**5.1 Evaluation Method For Sensory Attributes Method:** Per directions on label / pack

**If more than one method on label, which one (E.g. Microwave, over, etc.):** -

**If Other, describe:** -

#### 5.2 SENSORY

<b>Colour:</b>	Purple red, uniform colour
<b>Flavour:</b>	Sweet beetroot flavour
<b>Odour:</b>	Sweet beetroot aroma
<b>Texture:</b>	Firm but not crisp or soft. Free from woodiness.
<b>Visual Appearance:</b>	Overall appearance should reflect beetroot colour. Brine shall be clear.

#### 5.3 CHEMICAL

Contaminants and residues shall not exceed limits set in Australian Food Standards Code.

**Test Parameters Required:** Yes

Parameters	Unit of Measure	Specification (Range)	Reference Method
pH (blended)	pH	3.90 to 4.30	Inhouse
Brix (blended)	°	10.5 to 13.5	Inhouse

**5.4 PHYSICAL**

**5.4.1 General Products**

Test Parameters Required: Yes

Parameters	Unit of Measure	Specification (Range)	Reference Method
-	0	0	0

**5.4.2 Other Information (Grades, etc):**

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**5.5 MICROBIOLOGICAL**

**5.5.1 Miscellaneous (e.g. Incubation Testing, Retorted to commercial sterility):**

Test Parameters Required: No

Parameters	Unit of Measure	Specification (Max)	Reference Method

**5.6 DEFECTS**

Defects and Limits Required: Yes

Sample Size (number of cans, packets, kgs etc. used to measure defects against, and/or Sampling Plan):

Sample 3 cans per hour

**5.6.1 Critical Defects –shall be NIL**

Defects	Defect Definition	Maximum Allowable
Rot	Internal rot and blemishes >5mm	0
EVM	Harmful/objectionable veg material, stems, trash	0

**5.6.2 Major Defects**

Defects	Defect Definition	Maximum Allowable
Trim/Rot	Black crusty area on edge/internal of slice, rot, trim & other blemishes >3mm	Max 2

**5.6.3 Minor Defects**

Defects	Defect Definition	Maximum Allowable
Rot	Black crusty area on edge of slice, rot, trim and other blemishes <3mm	Max 3
Trim	Blemishes not removed in peeling egg skin, top & tail	10%

**5.6.4 Maximum Allowable defects per sample size (Any Material Foreign to the Product shall be NIL)**

	Maximum Allowable
Total Critical	0
Total Major	Max 2
Total Minor	Max 3 (plus 10% chaff)
Total Maximum Allowable Defects	Max 2 (plus 10% chaff)

**5.6.5 Maximum Allowable defects Other**

	Maximum Allowable
-	0

**5.7 FOREIGN MATERIAL**

Nil

**6.0 CERTIFICATE OF ANALYSIS REQUIREMENTS FOR CUSTOMERS**

Is CofA Required	If YES: Customers Name
NO	

**7.0 PACKAGING REQUIREMENTS**

**7.1 INNERS, OUTER, LABELS, CANS ETC. DETAILS**

**PRIMARY 1**

SAPL Code	Packaging Type	Packaging Material	Dimensions	Brief Description
710048	Can	Metal, 0.17, MRDR8 2 coat Epoxy Anhydride White	96/99x68.5	Can beetroot

**PRIMARY 2**

SAPL Code	Packaging Type	Packaging Material	Dimensions	Brief Description
710055	End	Metal	99mm	Can end

**SECONDARY 1**

SAPL Code	Packaging Type	Packaging Material	Dimensions	Brief Description
4315101	Label	Paper	Length: 328mm x Width: 61mm	Can label

**SECONDARY 2**

SAPL Code	Packaging Type	Packaging Material	Dimensions	Brief Description
750117	Shelf Ready Tray	Corrugated board. Flute: E	LWD: 404 x 202 x 34mm	Shelf ready tray

**SECONDARY 3**

SAPL Code	Packaging Type	Packaging Material	Dimensions	Brief Description
750075	Shrink Wrap	Polyethylene	490Mm 47µm	Polyshrink 490Mm 47µm

**TERTIARY 1**

SAPL Code	Packaging Type	Packaging Material	Dimensions	Brief Description
750013	Stickers	Paper	100x50mm	SRS sticker generic 100x50mmcif

**TERTIARY 2**

SAPL Code	Packaging Type	Packaging Material	Dimensions	Brief Description
250032	Ink ribbon	N/A	104x360mm	Ribbon 18210005

**7.2 PACKAGING DEFECTS**

Parameters	Specification (Range)	Reference Method
-		

**7.3 ADDITIONAL PACKAGING INFORMATION**

Each tray sticker states:

**7.4 LABELLING & CODING****7.4.1 Full description of labelling and coding**

CAN

BEST BEFORE 01MMMY  
ECHDD hh:mm NAME

Code interpretation:

01=First day of the month, day/date of expiry  
MMM=Month (alpha)  
YY=Year of expiry (year of manufacture plus shelf life)  
ECH=Plant code for Echuca  
DD=Actual day/date of manufacture  
hh=Time in 24 hour time, hours  
mm=Time in 24 hour time, minutes  
NAME=Standardised product code name, BEETSLCD for 43151

SHIPPER

BEST BEFORE 01MMMY ECHDD hh:mm MDDMMPP

Code interpretation:

01=First day of the month, day/date of expiry  
MMM=Month (alpha)  
YY=Year of expiry (year of manufacture plus shelf life)  
ECH=Plant code for Echuca  
DD=Actual day/date of manufacture  
hh=Time in 24 hour time, hours  
mm=Time in 24 hour time, minutes  
M='M' short for Manufacturing Data

#### 7.5 BAR CODES

APN: 9310082101177

TUN: 19310082431516

#### 7.6 PALLETISING REQUIREMENTS

1. Units per carton:	16
2. Cartons per layer:	12
3. Layers per pallet:	7
4. Cartons per pallet (=2*3):	84
5. Pallet height (M):	1.144
6. OD Carton volume (cubic M):	0.012
7. Pallet stacking pattern:	12B1

#### 7.6 WEIGHT (based on target weights)

1. Unit target weight (kg):	3.005
2. Unit Packaging weight (kg):	0.05
3. Unit Gross weight (kg) (=7.5.1+7.5.2):	3.055
4. Net weight of units in carton (kg) (=7.4.1*7.5.1):	6.8
5. Gross weight of units in carton (kg) (=7.4.1*7.5.3):	48.88
6. Weight of empty carton (kg):	0.15
7. Miscellaneous Outer Packaging (kg):	0.02
8. Total Carton Gross Weight (kg) (=7.5.5+7.5.6+7.5.7):	49.1
9. Pallet gross weight (kg) (=7.4.4*7.5.8 + pallet wt 50):	4170

#### 8.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

#### 9.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

### 9.1 Temperature Conditions

Ambient (around 20°C)

## 10.0 COOKING / PREPARATION

### 10.1 Cooking Instructions

### 10.2 Usage Advice

## 11.0 NUTRITION INFORMATION

NUTRITION INFORMATION (WHEN DRAINED)		
Servings per package: 3.4		
Serving size: 75g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	167kJ	222kJ
Protein	0.9g	1.2g
Fat, total	0.2g	0.2g
- saturated	0.1g	0.1g
Carbohydrate	7.8g	10.4g
- sugars	7.4g	9.8g
Dietary fibre	1.7g	2.2g
Sodium	188mg	250mg

## 12.0 CLAIMS

Nutrition

Additives

Advisory

Sustainability

<input checked="" type="checkbox"/>	Australian Grown
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Storage

<input checked="" type="checkbox"/>	Refrigerate unused product in a sealed, plastic container. Use within 3 days.
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Marketing

<input checked="" type="checkbox"/>	Naturally Low in Fat
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<input checked="" type="checkbox"/>	4 Health Star Rating
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Supply Chain

## 13.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat and wheat products	NO
Barley and barley products	NO
Oats and oat products	NO
Rye and rye products	NO
Spelt	NO
xTree nuts and tree nut products	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Molluscs and mollusc products	NO
Peanuts and peanut products	NO

Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Added Sulphites ( $\geq 10\text{mg}$ )	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

**Please Note:** if an allergen is marked as 'No' in the above table, this means the allergen

#### 14.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	NO
Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	NO
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO