

PRODUCT SPECIFICATION



Product Code: P160281/P160282

Product Description: Hidden Valley Feta Cheese

Product Application:

Specifically designed for use as an ingredient in various dishes and as a topping for various products.

Nutritional Information:

Serving Size:	100g		
	Average Quantity per Serving	%DI per Serving	Average Quantity per 100g
Energy	1170kj	13%	1170kj
Protein	17.8g	36%	17.8g
Fat, Total	23.2g	33%	23.2g
- Saturated	17.6g	73%	17.6g
Carbohydrate	<1g	-	<1g
- Sugars	<1g	-	<1g
Sodium	1070mg	47%	1070mg
Calcium	326mg *	41%	326mg

Note: Quantities stated above are averages only.

Percentage Daily Intakes are based on an average adult diet of 8700kJ.

*Your daily intakes may be higher or lower depending on your energy needs. * Recommended Dietary Intake*

Packaging:

Each pack is packed into hidden Valley branded buckets with tamper- seal lid. Carton may be used as secondary packaging.

P160281	
Pack Sizing	1kg
Cartons Per Pallet	63
Units Per Carton	4
Layers per pallet	7

P160282	
Pack Sizing	2 kg
Units per Carton	3
Cartons per Pallet	45
Layers per pallet	5

Date Coding:

Example: Best Before Date: DD/MM/YY

Shelf Life:

Unopened: Maximum of 12 months from day of packing.

Storage & Handling:

Product should be stored and transported between 0 to 4 °C

Country of Origin:

Made in Australia from at least 98% Australian Ingredients

Ingredients:

Cheese [Pasteurised **Milk**, Salt, Starter Culture, Enzyme (Non-Animal Rennet), Calcium Chloride (509)]

Allergen & Dietary Suitability:

Allergen:	Contains Milk
Vegetarian:	Suitable
Religious Certification:	Halal
GMO Status:	Non-GMO

Typical Microbiological Analysis:

Salmonella	Not Detected in 25g
E. coli	< 10cfu/gm
Coliforms	<100cfu/gm
Listeria Species	Not Detected in 25g
Staphylococci	<100cfu/gm
Yeast & Mould	<100 cfu/gm

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receipt into store, storage, production, packaging, distribution, and to customers.

Purpose: To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.

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