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|  | PRODUCT SPECIFICATION | R-2.3.1_2-001 |
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| Product Details | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|------------------------------|----------------------------|--|------------------------------|----------------------------|--------|---------|--------|---------|-------|-------|------------|-------|-------|-------------|-------|-------|--------------|--------|--------|----------|-----|-------|--------|--------|--------|
| Brand | Sapore | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Product Code | rest Gulli 1086 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Product Name/ code | Potato Gnocchi | | | | | | | | | | | | | | | | | | | | | | | | | | |
| General Description | Potato Gnocchi | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Declared Weight/Volume (net)/Units Per Pack | 1kg | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Consumer Units per Carton | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Product Ingredients | Rehydrated Potato (65%) (Potato Flour, Water), Wheat Flour (Wheat), Potato starch, Corn Starch, Wheat Starch (Wheat), Salt, Rice Flour, Emulsifier (471), Preservative, Stabiliser (450i), Antioxidant (304), Acidity Regulator (330). | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Allergen Statement and any other Mandatory Advisory or Warning Statements | Contains Wheat, Gluten, May contain traces of Sulphites, Soy, Fish , Crustacean, fish, Egg, Milk and Tree Nuts. | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Microorganisms of concern/ Acceptable microbiological limits | TPC should be less than 10 million cfu/g Yeast and Mould should be less than 1000 cfu/g | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Nutritional Information (per 100g/mL) | <div><div>NUTRITION INFORMATION</div><div>Servings per package: 8</div><div>Serving size:125 g</div><table><thead><tr><th></th><th>Average Quantity per Serving</th><th>Average Quantity per 100 g</th></tr></thead><tbody><tr><td>Energy</td><td>1150 kJ</td><td>921 kJ</td></tr><tr><td>Protein</td><td>4.4 g</td><td>3.5 g</td></tr><tr><td>Fat, total</td><td>0.9 g</td><td>0.7 g</td></tr><tr><td>- saturated</td><td>0.2 g</td><td>0.2 g</td></tr><tr><td>Carbohydrate</td><td>60.9 g</td><td>48.7 g</td></tr><tr><td>- sugars</td><td>1 g</td><td>0.8 g</td></tr><tr><td>Sodium</td><td>604 mg</td><td>483 mg</td></tr></tbody></table></div> | | | | Average Quantity per Serving | Average Quantity per 100 g | Energy | 1150 kJ | 921 kJ | Protein | 4.4 g | 3.5 g | Fat, total | 0.9 g | 0.7 g | - saturated | 0.2 g | 0.2 g | Carbohydrate | 60.9 g | 48.7 g | - sugars | 1 g | 0.8 g | Sodium | 604 mg | 483 mg |
| | | Average Quantity per Serving | Average Quantity per 100 g | | | | | | | | | | | | | | | | | | | | | | | | |
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| | Protein | 4.4 g | 3.5 g | | | | | | | | | | | | | | | | | | | | | | | | |
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| | - saturated | 0.2 g | 0.2 g | | | | | | | | | | | | | | | | | | | | | | | | |
| | Carbohydrate | 60.9 g | 48.7 g | | | | | | | | | | | | | | | | | | | | | | | | |
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| | Sodium | 604 mg | 483 mg | | | | | | | | | | | | | | | | | | | | | | | | |
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| Product Attributes | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Colour | Off-white to light yellow | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Texture | Fluffy | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Aroma | Potatoes | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Flavour | Potatoes | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Other characteristics | Round Shape | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Product Picture | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Pack Type | 80 cartons x pallet | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Directions for Storage | Keep frozen -18°C (for frozen product) | | | | | | | | | | | | | | | | | | | | | | | | | | |

| SQF/HACCP Manual | | | | Records |
|------------------|--|---|--------------------------------------|-------------|
| Edition: B | Specification Revision: 1 | Date of Specification Issue: 06/05/2025 | Date of Template Issue: 15 Sept 2023 | ©IPastai |
| Author: AW | Links: 2.3.1 Product Formulation and Realisation | | | Page 1 of 2 |

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| Directions for Use | Add to salted boiling water. Cook until gnocchi starts to float. Remove from water and add to sauce. |
| Shelf Life | 1 year from manufacturing date. |
| EAN - unit | 9349801002006 |
| EAN - carton | 19349801002003 |
| Country of Origin | Made in Australia from 52% Australian ingredients. |
| Comments | 3.5 Health Star Rating <u>Recycling Instructions/ product:</u> Please dispose of the plastic thoughtfully. |

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