



DOCUMENT CODE: 710049 v1.0 CDP Fresh Potato Gnocchi - Specification

EFFECTIVE DATE: 19 October 2020

Page 1 of 2

DOCUMENT TITLE: **Fresh Potato Gnocchi 5 x 1 kg**

		Product Dimensions	Image
Product Description	Unit	Gnocchi made with fresh potato stored frozen. Product is precooked. Piece weight: 8.5g Diameter: 20-25mm H: 20-25mm	
Pack Description	Pack	Flexible, food grade clear packaging with label adhered to surface. Weight: 1kg L: 260mm W: 200mm H: 60mm	
Carton Description	Carton	Corrugated cardboard outer carton Format: 5 x 1w kg per box L: 320mm W: 220mm H: 210mm	
Ingredients	Potato (63%), Wheat Flour (Thiamine, Folic Acid), Parmesan Cheese (Milk , Salt, Starter Culture, Non Animal Rennet), Whole Egg , Salt.		
Allergen Statement	Contains:	Wheat (Gluten), Milk, Egg	
	May contain:	Soybean	
Claims	Non-GMO, Non-irradiated product, Non-chemically treated.		
Country of Origin	Made in Australia from 100% Australian ingredients.		
Barcodes	EAN/GTIN-13:	9336088003574	
	TUN/GTIN-14:	19336088003571	



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Page 2 of 2

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Nutrition Information*	
Serving size: 250g	
Nutrient	Quantity (100g)
Energy (kJ)	711kJ (170Cal)
Protein (g)	6.0g
Fat – Total (g)	1.2g
Saturated (g)	less than 1g
Carbohydrates - Total (g)	32.4g
Sugars (g)	8.6g
Sodium (mg)	282mg

Microbiological Information	
Parameter	Limit
Staphylococcus aureus	<100 cfu/g
Escherichia coli	<10 cfu/g
Bacillus cereus	<1000 cfu/g
Salmonella	ND /25g
Listeria monocytogenes	ND /25g
Clostridium perfringens (meat only)	<1000 cfu/g

*NIPs based on calculations to be within 0% to 20% of claimed amount.

Organoleptic Criteria	Appearance	Off-white round shaped pasta balls.
	Aroma	Slight earthy, potato aroma and dough. No offensive aromas.
	Flavour	Clean potato flavour. No hints of yeast, sour or bitter notes.
	Texture	Fluffy, soft pasta balls (after cooking).

Cooking Instructions and Intended Use	Product must be cooked before consumption. <ol style="list-style-type: none">1. Cook from frozen, place in boiling salted water for approx. 6-8 mins, or until they begin to float to the surface.2. If thawing frozen product, place in refrigerator or chiller at not more than 5°C. Place thawed product in boiling salted water for approx. 3-4 minutes, or until or until they begin to float to the surface. Drain and serve with your desired sauce.
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Storage and Shelf Life	Food service frozen products are to be stored frozen and unthawed at $\leq -15^{\circ}\text{C}$ before use. Shelf life 12 months from packed date. Use within 3 days from opening if thawed, keep open pack in refrigerator or freezer.
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Quality Assurance	Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to strict monitoring and control. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling traceback. This product complies with the requirements of the relevant sections of the FSANZ Food Standards Code.
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