

KP2SP 6.4 - D40 Single Serve Pavlova

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D40 Single Serve Pavlova

Product Number: 101004

Site Details: 11 Hitech Drive Kunda Park

Ingredients:	
Sugar, Egg White (Stabilisers (415, 412), Antifoaming Agent (1505)), Egg White Powder, White Vinegar, Preservative (202), Natural Vanilla Flavouring.	
CoOL STATEMENT Made in Australia from at least 96% Australian ingredients	
ALLERGEN STATEMENT & PRODUCT CLAIMS Contains Egg Gluten Free	

Allergens:	NO	YES	MAYBE
Cereals containing gluten and their products: wheat, rye, barley, oats, spelt & hybrid.	x		
Crustacean & products	x		
Egg & egg products		x	
Fish & fish products	x		
Milk & milk products	x		
Tree Nuts & their products	x		
Peanuts & their products	x		
Sesame Seeds & their products	x		
Soybeans & their products	x		
Sulphite in concentrates of 10mg/kg or more	x		
Royal Jelly presented as a food or royal jelly present in food	x		
Bee pollen	x		
Propolis	x		
Lupins	x		

Nutritional Data:		
Servings per package: 40		Serving Size: 35-40g
Nutrient	Average QTY per 35-40g Serving	Average QTY per 100g
Energy	504kJ	1260kJ
Protein	1.6g	3.9g
-Gluten	Not Detected	Not Detected
Fat, total	<1g	<1g
- Saturated	<1g	<1g
Carbohydrate, total	28.0g	70g
- Sugars	28.0g	70g
Dietary Fibre	0.2g	0.5g
Sodium	26.4mg	66mg

Number	Version	Approval Date	Review date	Date last saved	Date last printed	Uncontrolled when printed
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The Country Chef Bakery Company

Parameters:	
Sensory	
Appearance	<i>2 x 20 single serve pavlova individually distributed on food grade parchment paper. Pavlovas can be wrinkly with slight flaking.</i>
Colours	<i>Creamy coloured crust encasing fluffy, white centre</i>
Aroma	<i>Fresh, clean sweetness unique to pavlova</i>
Flavour	<i>Sweet, sugary light caramelised taste with a subtle vanilla flavour.</i>
Texture	<i>Crisp crust encasing a fluffy, light, marshmallow texture.</i>
Chemical	
Potassium Sorbate	<1200mg/kg
aW	<0.83
Microbial	
Standard Plate Count	<1,000,000 cfu/g
Mould	<1,000 cfu/g
Yeast	<1,000 cfu/g
Salmonella spp.	ND in 25g
Bacillus Cereus	<100 cfu/g
Enterobacteriaceae	<1000 cfu/g

Storage	
Date Coding	<i>Bartender Label stating ingredients, Best Before and Julian code. Bartender label on tertiary stating Best Before and Julian code.</i>
Storage Conditions – Frozen	<i>1 year from manufacture kept frozen at -18°C</i>
Storage Conditions – Chilled	<i>N/A</i>
Storage Conditions – Ambient	<i>Store in a cool dry place out of direct sunlight</i>
Shelf Life - Frozen	<i>1 year from manufacture kept frozen at -18°C</i>
Shelf Life - Ambient	<i>7 days from thaw</i>
Shelf Life - Chilled	<i>N/A</i>

Packaging	
Primary	Cardboard board with parchment paper wrapped in clear plastic film
Secondary	Printed cardboard inner
Tertiary	Printed cardboard Outer
Palletisation	
Units per Carton	4
Layers on Pallet	3
Boxes per Layer	8
Pallet Height	1.28m
Max Pallet Stack	1.28m

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