



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	ED Seasoned B Wedges 6x2kg	Declared Label Weight (g):	2kg		
Common Name:	Edgell Seasoned B Wedges 6 x 2kg	Weight Measurement Method:	No 'e' mark (weight g)		
Product Code:	42310	Pack Configuration:	6 x 2kg		
Manufactured at:	Ulverstone	Specification Date Issued:	03.05.2021	Version:	2

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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:

10 Cut Battered Wedge (potato to be cut into 10 portions of equal dimensions in the longitudinal plane)

3.0 PRODUCT PARAMETERS

Ingredients:

Potato (91%), canola oil, **wheat** flour, rice flour, salt, thickeners (1420, xanthan gum), spices (contains chilli, celery seed), onion powder, garlic powder, acidity regulators (450, sodium bicarbonate), natural colours (paprika oleoresin, turmeric), sunflower oil, garlic extract.

Contains wheat.

Country of Origin: Made in Australia from at least 98% Australian ingredients

Storage Conditions: Frozen (<18°C)

Code Type: Best Before

Code Format: INHOUSE STANDARD: 01 MMM YY PPPDD hh:mm

Shelf Life Period: 720 Days (24 Months)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 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.):

Deep Fry

If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

BAG

BEST BEFORE 01 MMM YY
ULV DD LL hh:mm

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)
ULV Plant code for Ulverstone
DD Actual day/date of manufacture
LL Line number of manufacture
hh Time in 24 hour time, hours
mm Time in 24 hour time, minutes

SHIPPER

BEST BEFORE 01MMMYY ULV DD hh:mm MDDMMMPP

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)
ULV Plant code for Ulverstone
DD Actual day/date of manufacture
hh Time in 24 hour time, hours
mm Time in 24 hour time, minutes
MDDMM' short for Manufacturing Data

6.0 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.

7.0 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.

7.1 Temperature Conditions

Frozen (<18°C)

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

DEEP FRY:

1. Preheat deep fryer to 180°C.
2. Deep fry frozen wedges for 3-4 minutes, shaking basket half way through.

Convection Oven:

1. Preheat commercial fan forced oven to 220°C.
2. Spread frozen wedges onto a perforated tray.
3. Cook for 15 minutes, shaking tray half way through.

8.2 Usage Advice

Cook from frozen, do not thaw product before cooking.

9.0 NUTRITION INFORMATION**NUTRITION INFORMATION**

Servings per package: 20

Serving size: 100g

	Average Quantity per Serving	Average Quantity per 100g
Energy	519kJ	519kJ
Protein	2.0g	2.0g
Fat, total	4.5g	4.5g
- saturated	0.4g	0.4g
Carbohydrate	17.7g	17.7g
- sugars	<1.0g	<1.0g
Dietary fibre	2.2g	2.2g
Sodium	147mg	147mg

< MEANS LESS THAN.

10.0 CLAIMS**Nutrition****Additives****Advisory** Product must be cooked before consumption.**Sustainability****Storage** Keep frozen. Store at or below minus 18 °C.**Marketing****Supply Chain**

Marine Stewardship Council (MSC):	NO	MSC Factory Registration Number:	
Aquaculture Stewardship Council (MSC):	NO	ASC Registration Number:	

11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat	YES
Barley	NO
Oats	NO
Rye	NO
Spelt	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
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites (≥10mg)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 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.)	YES
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	YES
Yeast and yeast products	NO
Spices and herb and/or extracts	YES
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	YES
Chilli	YES
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO