## SECTION 4 – SPECIFICATIONS AND PACKAGING

## PRODUCT DESCRIPTION, SPECIFICATION & INTENDED USE AVOCADO PULP (10kg)



	Quality and safety of ingredients, manual and mechanical processing, storage and
Scope of HACCP	distribution to customers.
Durings of HACCD	To ensure a food safe and quality product for consumption, food safety and quality hazards
Purpose of HACCP	have been identified.
Country of Origin Statement	Made in Australia from at least 99% Australian ingredients
Description	Avocado Pulp
Ingredient Declaration	Avocado (98%), Salt, Food Acids (270, 300)
Kosher Status	Kosher Certified
Halal Status	Halal Certified
Method of Preservation	Reduction of pH, HPP (High Pressure Processing), Blast freezing
Contain a Branquetion	Store frozen at < -18°C. Thaw and store refrigerated at < 4°C unopened for up to 30 days.
Customer Preparation	Keep refrigerated. Use within 4 days of opening.
Intended Use	Ready to eat once thawed
Sensitive Population	Gluten Free
	Dairy Free
	This product will comply with the requirements of FSANZ. It is free from artificial
Model Food Code	preservatives, colourings and flavourings. This product does not contain any genetically modified organisms.

Physical & Chemical Criteria	Colour	Creamy yellowish-green, typical of fresh avocado
	Flavour	Typical of mature and ripe avocado
	Texture	Smooth
	рН	4.1 to 4.5
Microbiological Criteria	Standard Plate Count	<50,000 CFU/g *
	Enterobacteriaceae	<100 CFU/g *
	Staph Aureus	<100 CFU/g *
	Salmonella	Not Detected in 25g *
	Listeria Monocytogenes	Not Detected in 25g *
	E Coli	<10 CFU/g *
	Yeast and Mould	<500 CFU/g *
		* Indicates parameters reported on Certificate of Analysis

	Average Quantity	
		Per 100g
	Energy	770kJ
	Protein	2.1g
	Fat	16.3g
	Saturated Fat	5.1g
	Trans Fat	<0.1g
	Polyunsaturated Fat	2.9g
	Monounsaturated Fat	8.4g
Nutritional Data	Omega 3 Fats	0.2g
As per serving sizes	Omega 6 Fats	2.7g
	Carbohydrates - Total	8g
	Carbohydrates - Sugars	<1g
	Sodium	295mg
	Moisture	.71.9g
	Ash	2.0g
F) 10 15 2 1	Cholesterol	<1mg
	Gluten	Not Detected
	Sulphite	<1mg
	Casein (Milk)	Not Detected

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Transport	Refrigerated Reefer Van: -18°C to -24°C			
Storage Conditions & Shelf Life	Store all products frozen at -18°C to -24°C. Do not refreeze product			
Packaging Unit	ing linit		Shelf Life Thawed Opened (Stored < 4°C)	
10kg pouch	3 years	30 days	4 days	

Special Labelling	Product	Batch Code   Date of Manufacture   Time Stamp   Best Before	
	Carton	Product Name   Product Code   Batch Code   Production Date   Best Before   Net Weight   Shelf-Life Statement   Ingredient Listing   Country of Origin   Bar Code	

Product Code & Packaging				
Product Code	Packaging Unit	Finished Net Pack Weight	Contents	
924210	10kg pouch	20kg carton	2 x 10kg pouches	

	Allergen Classification Used:  1. Present - naturally found or deliberately added to the food						
Allergen Status	2. Maybe present in trace amounts due to potential cros	2. Maybe present in trace amounts due to potential cross contamination					
	3. Completely absent						
	4. Refined from a potential allergen but all protein remo	ved during refinir	ng				
Allergen Type		Classification	Comments				
*Cereals containing gluten and	their products (including wheat, rye, barley, oats, spelt and	3					
their hybridised strains).		3					
*Crustacea and their products		3					
*Mollusc		3					
*Eggs and egg products		3					
*Fish and fish products		3					
*Milk and milk products		3					
*Nuts and nut products (almond, brazil nut, cashew, hazelnut, macadamia, pecan, pine		3					
nut)		3					
*Sesame seeds and sesame seed products		3					
*Peanuts and peanut products		3					
*Soybeans and soybean products		3					
*Added sulphites >10mg/kg		3					
*Bee products: royal jelly, bee pollen, propolis		3					
*Lupin and lupin products		3					
*Celery		3					
*Other allergenic seeds and their products (cottonseed, poppy seed, sunflower seed)		3					
*Allergenic substances that mu	ist be declared under Standard 1.2.3 of the Food Standards Co	de and as amend	ed				

Reviewed by:	Date: _	18	12	2024.	

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