

PRODUCT SPECIFICATION
AVOCADO PULP



Country of Origin Statement	Made in Australia from at least 99% Australian ingredients
Description	Avocado Pulp
Ingredient Declaration	Avocado, Salt, Food Acids (270, 300)
GMO Status	This product is free from any Genetically Modified Organisms
Kosher Status	Kosher Certified
Halal Status	Halal Certified
Method of Preservation	Reduction of pH, HPP (High Pressure Processing), Blast freezing
Customer Preparation	Store frozen at < -18°C. Thaw and store refrigerated at < 4°C unopened for up to 30 days. Keep refrigerated. Use within 4 days of opening.
Intended Use	Ready to eat once thawed
Sensitive Population	This product is Gluten and Dairy Free
Model Food Code	This product will comply with the requirements of FSANZ. It is free from artificial preservatives, colourings and flavourings.

Physical & Chemical Criteria	Colour	Creamy yellowish-green, typical of fresh avocado
	Flavour	Typical of mature and ripe avocado
	Texture	Smooth
	Avocado Dry Matter Content	21% to 35%
	pH	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 *
<i>* Indicates parameters reported on Certificate of Analysis</i>		

	Average Quantity	
		Per 100g
Nutritional Data As per serving sizes	Energy	750kJ
	Protein	1.6g
	Fat	16.8g
	Saturated Fat	3.2g
	Trans Fat	<0.1g
	Polyunsaturated Fat	2.5g
	Monounsaturated Fat	11.1g
	Omega 3 Fat	0.1g
	Omega 6 Fat	2.4g
	Carbohydrates - Total	6g
	Carbohydrates - Sugars	<1g
	Sodium	290mg
	Moisture	73.5g
	Ash	1.8g
	Cholesterol	<1mg
	Gluten	Not Detected
	Sulphite	<1mg
	Casein (Milk)	Not Detected

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Storage Conditions & Shelf Life	Store all products frozen at -18°C to -24°C. Do not refreeze product		
Packaging Unit	Shelf Life Frozen (Stored < -18°C)	Shelf Life Thawed Unopened (Stored < 4°C)	Shelf Life Thawed Opened (Stored < 4°C)
9.09kg pouch	3 years	30 days	4 days
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
924290	9.09kg pouch	18.18kg carton	2 x 9.09kg pouches
924210	10kg pouch	20kg carton	2 x 10kg pouches

Allergen Status	<p>Allergen Classification Used:</p> <ol style="list-style-type: none"> 1. Present - naturally found or deliberately added to the food 2. Maybe present in trace amounts due to potential cross contamination 3. Completely absent 4. Refined from a potential allergen but all protein removed during refining
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Allergen Type	Classification	Comments
*Cereals containing gluten and their products (including wheat, rye, barley, oats, spelt and 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 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	
<i>*Allergenic substances that must be declared under Standard 1.2.3 of the Food Standards Code and as amended</i>		