



## BASIC FINISHED PRODUCT SPECIFICATION

### PRODUCT DETAILS

<b>Product Name:</b>	ED SupaC Chip Steakhouse 6x2kg	<b>Declared Label Weight (g):</b>	2kg
<b>Common Name:</b>	10x19mm Supacrunch Steakhouse Edgell 6x2kg		
<b>Product Code:</b>	42713	<b>Pack Configuration:</b>	6 x 2kg
<b>Manufactured at:</b>	Ulverstone	<b>Specification Date Issued:</b>	19/12/2019 <b>Version:</b> 2

*Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com*

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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:

10x19 Battered Steakhouse Chip

### 3.0 PRODUCT PARAMETERS

#### Ingredient:

Potato (90%), canola oil, **wheat** flour, thickeners (1400, 1420, guar gum), salt, corn starch, rice flour, acidity regulators (450, sodium bicarbonate), dextrose (from maize), natural colours (carotene, turmeric).

Contains wheat.

**Country of Origin:** Made in Australian from at least 99% Australian ingredients

**Storage Conditions:** Frozen

**Code Type:** Best Before

**Code Format:** 1 MM YY DDPPP TT:TT

**Shelf Life Period:** 720 Days (24 Months)

**Intended Use:** Human Consumption

### 4.0 FINISHED PRODUCT ATTRIBUTES

**4.1 Evaluation Method For Sensory Attributes Method:** NA

**If more than one method on label, which one (E.g. Microwave, over, etc.):** Deep Fry, Combi Oven

**If Other, describe:** NA

### 5.0 LABELLING & CODING

**5.1 Full description of labelling and coding**

Poly Code 01 12 07

21 20 05 08:24

01 = the day for the best before. 12 = the month. 07 = the year.

21 = the date. 20 = the plant number. 05 = the line number and then the time of production

Carton Code: 01.06.04. 24 20 1 00:15

01.06.04 = month of production and 2 year best before. 24 = day of the month packed.

20 = Ulverstone production facility. 1 = Machine number, 00:15 = time of packing

## 6.0 PRODUCT HANDLING & STORAGE

Frozen

## 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

## 8.0 COOKING / PREPARATION

### 8.1 Cooking Instructions

Deep fry:

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

Convection Oven:

1. Preheat commercial fan forced oven to 220°C.
2. Spread frozen chips onto a perforated tray.
3. Cook for 13 minutes, shaking tray half way through.

### 8.2 Usage Advice

Cook From Frozen.

## 9.0 NUTRITION INFORMATION

### NUTRITION INFORMATION

Servings per package: 20

Serving size: 100g

	Average Quantity per Serving	Average Quantity per 100g
Energy	614kJ	614kJ
Protein	2.4g	2.4g
Fat, total	5.5g	5.5g
- saturated	0.6g	0.6g
Carbohydrate	20.9g	20.9g
- sugars	<1.0g	<1.0g
Dietary fibre	1.8g	1.8g
Sodium	250mg	250mg

< MEANS LESS THAN.

## 10.0 CLAIMS

### Advisory

This Product Must Be Cooked Before Consumption

### Storage

Keep frozen, Store at or below minus 18°C.

## 11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
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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 ( $\geq 10\text{mg}$ )	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

<b>12.0 SENSITIVITIES</b>	
<b>Parameters</b>	<b>Includes (YES or NO)</b>
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.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
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	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO