

## **PRODUCT SPECIFICATION**

**PRODUCT NAME**: Muscatel

| Common Name                                       | Muscatel   |                        |  |
|---|--|------------------------|--|
| Ingredients                                       | Dried Grapes   |                        |  |
| Microbiological<br>Specifications                 | Total Plate Count <50 000 cfu per gram Coliforms <100 cfu per gram E Coli – Absent in 0.1 gram Salmonella – Not detected in 25 grams Yeast & Moulds <1000 cfu per gram |                        |  |
| Nutritional Panel<br>Information                  | Nutrition Information  Servings per package package weight)  Serving Size: 100 gm  | : (varies depending on |  |
|   | 3erving 3ize. 100 grif   | Average Quantity per   |  |
|   |  | 100 g                  |  |
|   | Energy   | 1132kJ                 |  |
|   | Protein  | 2.3g                   |  |
|   | Fat, total   | 1.4g                   |  |
|   | - saturated  | 0.41g                  |  |
|   | Carbohydrate   | 70.7g<br>68.8g         |  |
|   | - sugars<br>Sodium   | 58mg                   |  |
|   | Jodiom   | Joing                  |  |
| Genetically<br>modified foods<br>present          | GMO Free   |                        |  |
| Potential Allergens<br>(product or<br>processing) | Product: Nil   |                        |  |
| Physical  | Coloured – Brown/Purple  |                        |  |
| Appearance  | Shape- True to dried grape Texture – Uniform and soft Flavour – Characteristic flavour   |                        |  |
| Weight(s)   | 4kg  |                        |  |
| Type of Packaging                                 | Carton lined with a coloured food grade polyethylene bag, separated by layers of wax.  |                        |  |



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| Intended Use                                   | To be consumed by the general population without further processing.  |  |
|--|---|--|
| Standard<br>Packaging for<br>Delivery          | In sealed packaging   |  |
| Recommended<br>Storage Conditions              | Keep cool and well ventilated. To rating quality and freshness store at 5-10 degrees Celsius/ 50% to 60% relative humidity. Keep away from other food that may harbour insects and strong odours. |  |
| Shelf Life<br>(packaged<br>product)            | 12 months under recommended storage conditions  |  |
| Country of Origin<br>(List % if >1<br>country) | Australia   |  |
| Where Sold                                     | Retail shops, manufactures, supermarkets, distributors, food service  |  |
| Target Groups                                  | General population  |  |
| Customer<br>Preparation                        | None required   |  |
| Sensitive<br>Populations                       |   |  |
| Labelling<br>Requirements                      | Labelled in accordance with the FSANZ Food Standards Code   |  |
| Delivery Methods                               | Delivery vehicle at ambient temperature stored separately from chemicals or other substances that may present potential for cross contamination.  |  |
| Special Distribution<br>Controls (if any)      | Nil   |  |
| Foreign Materials                              | Shell, husk, stone, stick, embedded shell, plastic, metal and glass   |  |

Reviewed By: Rana Colosimo Sign: Rana Colosimo Date: 14.01.2021