

PRODUCT SPECIFICATION

PRODUCT NAME: Poppy Seeds Australian

| Common Name | Poppy Seeds Australian | | |
|------------------------------------------|-------------------------------------------------------------------------------------------------------------------|----------------------|---|
| Ingredients | Poppy Seed | | |
| Microbiological Specifications | Coliform <100 cfu/g E. Coli <3cfu/g Yeast<40 000 cfu/g Mould <10 000 cfu/g Salmonella - Not detected in 125 grams | | |
| Nutritional Panel Information | Nutrition Information Servings per package: (varies depending on package weight) Serving Size: 100 gm | | |
| | JOHNING SIZE. 100 GITT | Average Quantity per | |
| | | 100 g | |
| | Energy | 1968kJ | |
| | Protein | 21g | |
| | Fat, total | 36g | |
| | - saturated | 5g | _ |
| | Carbohydrate | 9g | |
| | - sugars | 1g | _ |
| | Sodium | <5mg | |
| Genetically modified foods present | GMO Free | | |
| Potential Allergens | Product: Nil | | |
| (product or processing) | Processing: Packed in a facility where dairy (milk) and gluten (barley) is present in the same facility | | |
| Physical Appearance | Coloured – Blue and Grey Shape- Free flowing. Texture – Hard Flavour – Characteristic nutty flavour | | |
| Weight(s) | 15kg | | |
| Type of Packaging | Multilayered paper kraft | bag | |



PRODUCT SPECIFICATION

| Intended Use | To be consumed by the general population without further processing. | | |
|------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| Standard Packaging for Delivery | In sealed packaging | | |
| Recommended Storage Conditions | Keep cool and dry, away from direct sunlight. Keep away from other food that may harbour insects and strong odours. | | |
| Shelf Life (packaged product) | 24 months under recommended storage conditions | | |
| Country of Origin (List % if >1 country) | Australia | | |
| Where sold | Retail shops, manufactures, supermarkets, distributors, food service | | |
| Target Groups | General population | | |
| Customer Preparation | None required. | | |
| Sensitive Populations | Dairy and gluten | | |
| Labelling 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 Controls (if any) | Nil | | |
| Foreign Materials | (<2%) Shell, husk, stone, stick and embedded shell | | |
| Davious d Pur Danis | Sign: Donico Khagam Dato: 20.02.2024 | | |

Reviewed By: Denise Khzam Sign: Denise Khzam Date: 20.02.2024