

# MUNDELLA FOODS

# FINISHED PRODUCT SPECIFICATION

|  |   |         |                       |  |
|--|---|---------|-----------------------|--|
| PRODUCT NAME                             | Feta Supreme Mediterranean Style                                      |         | CODE                  | 8x250g – 20420<br>10kg bkts – 20301<br>3kg bkts – 20323<br>9kg Cubed – 20307<br>2kg Cubed- 20305<br>5kg vac seal 1 <sup>st</sup> offcuts -20406<br>5kg vac sea 2 <sup>nd</sup> offcuts - 20409 |
| PRODUCT DESCRIPTION                      | Mediterranean Feta is a plain semi-soft, acidified, white curd cheese |         |                       |  |
| EAN No.                                  | 250g-9333838003297<br>3kg-9333838003402                               | TUN No. | 250g - 19333838003294 |  |
| MANUFACTURER / PACKER (Name and Address) | Mundella Foods<br>46 Randell Road<br>Mundijong, WA 6123               |         |                       |  |
| SUPPLIER (Name and Address)              | As Above  |         |                       |  |
| COUNTRY OF ORIGIN                        | Made in Australia   |         |                       |  |

|                             |  |                |   |
|-----------------------------|--|----------------|---|
| PACKAGING : RETAIL PACK     |  |                |   |
| PACK SIZE / WEIGHT / VOLUME | 250g / 2kg / 3kg / 5kg / 9kg / 10kg (NET weight) | PACKAGING TYPE | 187mm x 145mm blue printed Ny/PE laminates vacuum bag (250g). White 3, 4 & 15 litre buckets and lids with printed label on lid and sides. Offcuts vac seal Ny/LDPE bag. |
| PACKAGING : OUTER CARTON    |  |                |   |
| PACK SIZE / WEIGHT / COUNT  | 8x250g (units)                                   | PACKAGING TYPE | Printed Mundella cardboard cartons.   |
|                             |  | DIMENSIONS     | Width-125mm, Length-284mm, Height-130mm   |

| PRODUCT FORMULATION INGREDIENT | PRODUCT FORMULATION INGREDIENT |
|--------------------------------|--------------------------------|
| Pasteurised whole milk         |                                |
| Salt                           |                                |
| Starter culture                |                                |
| Non-animal rennet              |                                |
|                                |                                |
|                                |                                |
|                                |                                |


| CHARACTERISING INGREDIENTS                   | PRODUCT INGREDIENT | % QUANTITY IN FINAL PRODUCT |
|--|--------------------|-----------------------------|
| What are the key characterising ingredients? | n/a                | n/a                         |

|  |  |
|--|--|
| PRODUCT LABELLING DETAILS                                    |  |
| INGREDIENT DECLARATION ON RETAIL PACK                        | Pasteurised Whole Milk, Salt, Starter Culture, Non-Animal Rennet.  |
| DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.) | Each product is identified with the best before date & batch code.<br>E.g. A1-12313 BB: 24.10.13                       |
| SERVING INSTRUCTIONS   | Feta Supreme Mediterranean style cheese is a, "ready to eat ", plain soft, crumbly cheese which is preserved in brine. |

| NUTRITION INFORMATION | AVG QTY per 100g |        |
|-----------------------|------------------|--------|
|                       | Energy           | 1353kJ |
| Protein               | 18.5g            |        |
| Fat-Total             | 27.1g            |        |
| -Saturated            | 19.6g            |        |
| Carbohydrate          |                  |        |
| - Total               | 2.1g             |        |
| - Sugars              | <1.0g            |        |
| Sodium                | 1100mg           |        |
| Calcium               | 240mg            |        |

|  |    |
|--|----|
| <p><b>MANDATORY AND ADVISORY WARNING STATEMENTS</b></p> <p>Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3</p>                 | No |
| <p><b>GENETICALLY MODIFIED PRODUCTS (GMO)</b></p> <p>Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2</p> | No |

| ANALYTICAL AND SENSORY CRITERIA  |  |
|--|--|
| <p><b>CHEMICAL, MICROBIOLOGICAL, QUALITY &amp; ORGANOLEPTIC CRITERIA</b></p> | <p>Appearance – Semi-solid, slightly holey cheese<br/>                     Colour—Off white, yellowy hue<br/>                     Odour – fresh milky, slight acidic &amp; salty<br/>                     Taste – Slightly acidic, creamy &amp; salty<br/>                     Texture – Firm, slightly crumbly</p> <p><u>Every batch:</u><br/>                     Coliform: Not more than 10cfu per gram<br/>                     E. Coli: Not Detected</p> <p><u>Annual verification:</u><br/>                     Listeria monocytogenes: Not Detected (in 25g)<br/>                     Salmonella: Not Detected (in 25g)<br/>                     Staphylococcus aureus: Not Detected (in 25g)</p> |
| <p><b>STORAGE &amp; HANDLING REQUIREMENTS</b></p>                            | <ul style="list-style-type: none"> <li>✓ Refrigerated - to ensure microbiological stability this product is best refrigerated at 4°C or below in dry conditions.</li> <li>✓ Best consumed within 5 days of opening.</li> </ul>   |
| <p><b>DISTRIBUTION REQUIREMENTS</b></p>                                      | In a sealed-bodied refrigerated truck at 4°C or below.   |
| <p><b>SHELF LIFE CRITERIA (PRODUCT CAPABILITY AND ACTUAL ON LABEL)</b></p>   | Maximum shelf life from date of production in 4 months in correct storage conditions   |
| <p><b>SPECIAL LABELLING REQUIREMENTS:</b></p>                                | <ul style="list-style-type: none"> <li>✓ Halal &amp; Kosher certified</li> <li>✓ Gluten free</li> </ul>  |
| <p><b>SENSITIVE POPULATION:</b></p>  | As this product contains whole milk it is not recommended for people who have a very low intolerance to lactose.   |
| <p>Completed By :</p>  | Tina Alderton  |
| <p>Position :</p>  | QA Manager   |

|           |   |                |
|-----------|---|----------------|
| Signature |  | Date: 5-11-13. |
|-----------|---|----------------|