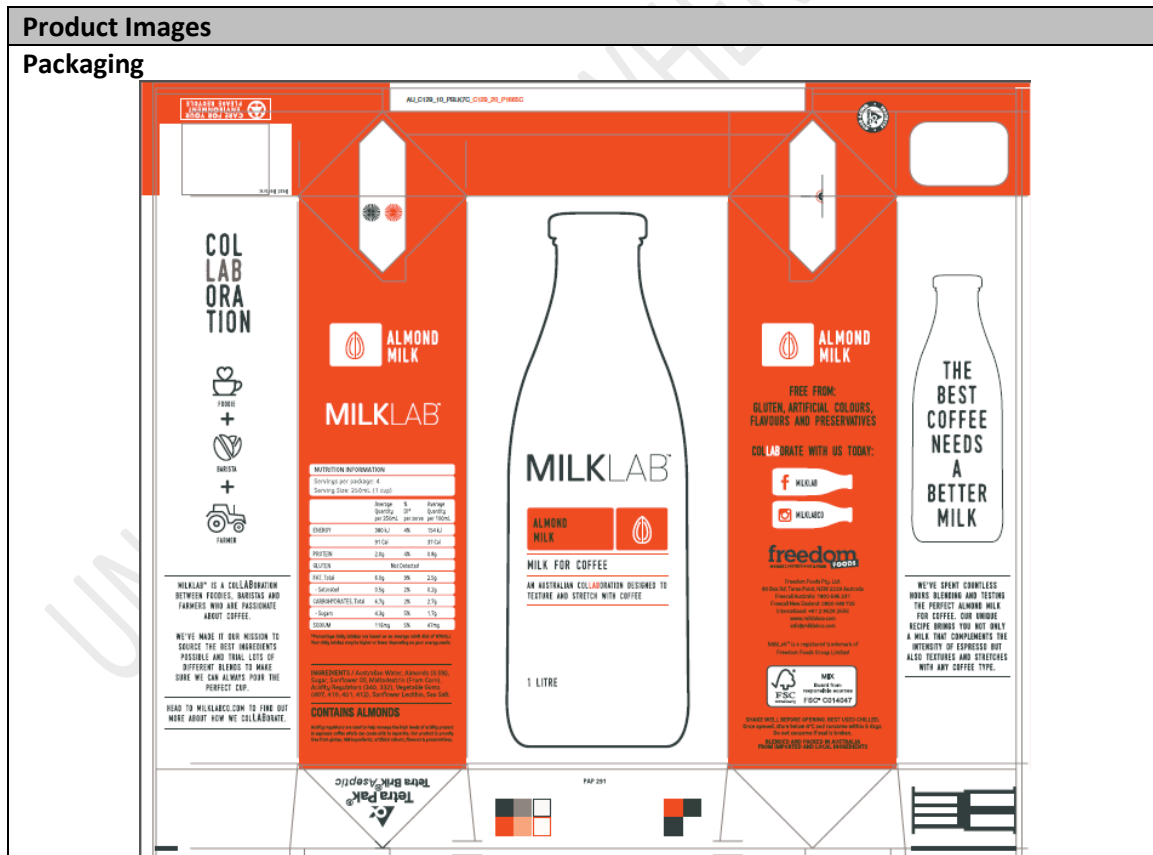


FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

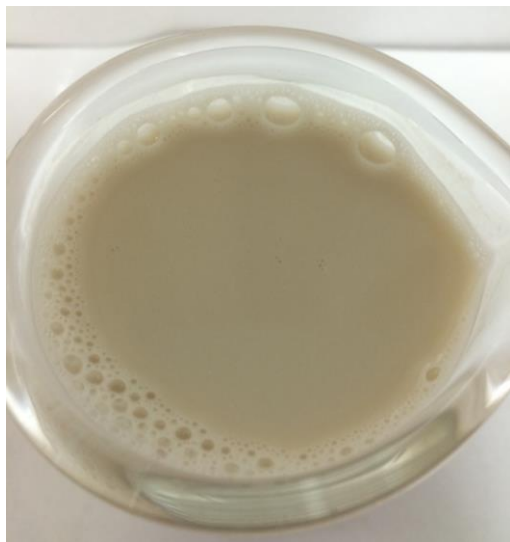
Product Details	
Item Code and Description	FLP300 MILKLAB Almond Milk 8x1L
Declared Weight	1L
Site of Manufacture	Pactum Australia PTY Ltd 80 Box Road Taren Point, NSW, 2229
Supplier Information	Pactum Australia PTY Ltd 80 Box Road Taren Point, NSW, 2229 ABN: 92 112 913 336
Product Description	Uniform and smooth in texture, white to light cream in colour and appearance, almond milk flavour and aroma.
Legal Description/Suggested Labelling Description	MILKLAB Almond Milk 1L
Product intended use	Ready for general public consumption
Product Legality	This product complies with standards as outlined in the FSANZ Food Standard Code and Trade Measurement Act.



FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Product Images (cont.)

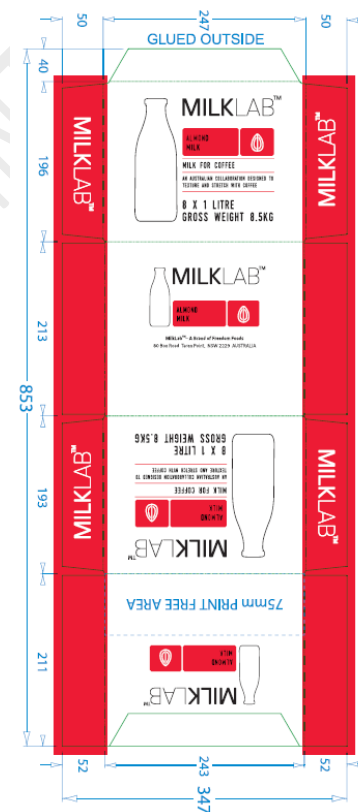
Top View



Side View



Tray



FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Product Images (cont.)

Pallet Label

PACTUM AUSTRALIA 0000
MILK LAB ALMOND MILK 8x1L

SSCC
393120531501223163

ITEM NUMBER	QUANTITY
FLP300	0120

BEST BEFORE <small>dd/mm/yy</small>	PROMO	BATCH
27/07/16	00	5300002



(02)19315090202905(15)160727(37)0120(10)5300002(20)00



(00)393120531501223163

Pallet

(Picture to come)

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Information	
Ingredient Listing	Australian Water, Almonds (3.5%), Sugar, Sunflower Oil, Maltodextrin (From Corn), Acidity Regulators (340, 332), Vegetable Gums (407, 410, 401, 412), Sunflower Lecithin, Sea Salt
Country of Origin	Blended and packed in Australia
Country of Origin Statement	Blended and packed in Australia from imported and local ingredients
Product Category	UHT and Tetra Brik® Aseptic (TBA) fillers
Production Areas/Lines	UHT and TBA fillers
Method of Preservation	Ultra Heat Treatment and aseptic packing
Unit Weight /Volume	Minimum 1000mL

Nutritional Information			
Servings per package: 4		Serving Size: 250mL (1 cup)	
	Average Quantity per Serving	% DI* per serve	Average Quantity per 100mL
Energy (kJ)	380	4	154
(Cal)	91		37
Protein (g)	2.0	4	0.8
Gluten	Not Detected		Not Detected
Fat, Total (g)	6.0	9	2.5
- Saturated Fat (g)	0.5	2	0.2
Carbohydrate, Total (g)	6.7	2	2.7
- Sugars (g)	4.3	5	1.7
Sodium (mg)	116	5	47
*Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs			
DATA SOURCE:			
Analytical: Yes		Theoretical – Mathematic:	

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Specifications			
	Parameter	Acceptable Level	Method
Chemical Tests	Total Solid	6.5 – 6.9	Moisture Analyser
	pH	7.3 – 7.7	pH meter
	Protein	0.7 – 0.9% m/v	Foss-FT120
	Fat	2.3 – 2.7% m/v	Foss-FT120
Microbiological Tests	Commercially sterilized	Complied	Promilite III
Organoleptic Test	Flavour	Typical of Almond milk	Sensory evaluation
	Texture	Smooth and uniform consistency	Sensory evaluation
	Aroma	Typical of Almond milk	Sensory evaluation
	Appearance	As per standard	Visual

Packing and Pallet Configuration	
General packing requirement	Product is aseptically filled in the tetra pack paper
Tamper evidence	Complete seal with foil tab and lid
Unit Pack type	Tetra Pack Paper (Tetra Brik® Aseptic)
Tetra pack per shipper	8
Shipper Type	Cardboard
Pallet Configuration	24 shippers per layer 5 layers per pallet
Pallet Protection	Shrink plastic wrapped tight to pallet and pallet labels applied on both sides

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Traceability Coding Information				
Coding Information	General Coding Requirement		Best Before Date, Production Date, & Time code	
	Product Code		FLP300	
	TUN Number		19315090202905	
	APN Number		N/A	
Coding	Tetra Pack		Shipper	
Type of Coding	Best Before Date, Production Date & Time code		Production Date, Best Before Date, & Timecode	
Location of Coding	On top of pack in the provided window on the left side		On the adhesive label on both sides of shipper	
Code Description and Format	What it should have	Example	What it should have	Final TUN Label
	BBD PD TIME FILLER	01 JUL 2016 PD 01.10.15 13:22 FB/C	Product Name Units Product Code DD/MM/YY Time Best Before DD/MM/YYYY Barcode TUN	MILK LAB ALMOND MILK 8x1L FLP300 19/10/15 12.36 BEST BEFORE 19/07/2016  (01) 19315090202905
Weight / Volume Information	Gross weight: 1073g Net Volume : 1000mL		Gross Weight: 8.7kg	
Dimensions				
Dimensions	Tetra Pack	Shipper	Pallet	
Length (mm)	90	201	Standard Chep	
Height (mm)	210	221	1225	
Depth (mm)	60	252	Standard Chep	
Volume (m3)	0.001	0.011	Standard Chep	
Gross Weight	1073g	8.7kg	1094kg	

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Declarations on Packaging

Mandatory and Advisory Warning Statements	Contains Almonds
Claims	Free From: Gluten, Artificial Colours, Flavours and Preservatives.

Storage and Transport

	<i>Unopened</i>	<i>Opened</i>
Shelf Life	9 Months	5 days in refrigerator
Recommended Storage	Best Used Chilled	Once opened, store below 4 ⁰ C and consume within 5 days.
Recommended Transportation requirement	Dry, clean, ambient temperature vehicles	

Mandatory Declaration of substances in foods as per FSANZ Food Standards Code: Standard 1.2.3

Mandatory Components	Present Y/N	Specified type or Level	Cross Contamination Details	
			Present on same line Y/N	Present in same facility Y/N
Cereals containing gluten and products of those	N		Y	Y
Crustacean and crustacean products	N		N	N
Eggs and egg products	N		N	N
Fish and fish products	N		N	N
Milk and Milk products	N		Y	Y
Lupin and lupin products	N		N	N
Peanuts and peanut products	N		N	N
Tree nuts and tree nut products	Y	Almonds	Y	Y
Sesame and sesame products	N		N	N
Soybean and soybean products	N		Y	Y
Added sulphur dioxide or sulphites	N		N	N

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Dietary Suitability		
	Y/N	Additional Information/Certification
Biodynamic	N	
Organic	N	Is this product certified Organic? Y/N
Vegan Suitable	N	
Lacto Vegetarian Suitable	Y	
Ovo-Lacto Vegetarian Suitable	Y	
Halal Suitable	N	
Kosher Suitable	N	

Mandatory and Advisory Warning Statements for the presence of substances in foods as per FSANZ Food Standards Code: Standard 1.2.3		
Mandatory and Advisory Components	Present Y/N	Specified type or Level
Royal jelly	N	
Bee pollen	N	
Propolis	N	
Aspartame or aspartame-acesulphame salt	N	
Polyols, isomalt, polydextrose	N	
Quinine	N	
Guarana or extracts of guarana	N	
Added phytosterols esters	N	
Tall oil phytosterols	N	
Unpasteurised egg	N	
Unpasteurised milk and liquid milk products	N	
Caffeine	N	
Milk and milk beverages made from soy or cereals containing more than 2.5% fat	N	
Evaporated milks, dried milks and equivalent products made from soy or cereals containing more than 2.5% fat as reconstituted according to directions for direct consumption	N	

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

List any ingredient subjected to a sterilization process

Ethylene Oxide (ETO) treated components	N	
Steam sterilisation	N	
Other fumigants or sterilants	N	

Pre-market Clearance Required

Novel food ingredient	N
Genetic modification statement	This product does not require labeling as per FSANZ standard 1.5.2
Genetically modified components	N
Origin of genetically modified components	N/A
Altered characteristics	N
Labelling requirement	N/A
Irradiation of ingredients	N

Does this product comply to the following standards of the Australian Food Code and Amendments

1.3.4 – Identity and purity	Y
1.4.1 – Contaminants and natural toxicants	Y
1.4.2 – Maximum residue limits with foods	Y
1.4.4 – Prohibited and restricted plants & fungi	Y
Maximum Agricultural Residue Limits Standard 1999	Y

Additional Labelling and Consumer Information

Food/Components	Present Y/N	Additional Information
Added caffeine (not including naturally occurring caffeine)	N	• Type:
Added flavour enhancers	N	• Specify type and additive number
Alcohol (residual)	N	• Specify Level % v/v • Specify specific gravity of product
Added fats and oils	N	• Type:
Added flavours	N	Specify types of flavour/s • Natural Flavour • Nature Identical • Artificial

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Additional Labelling and Consumer Information (cont.)			
Added colours	N	Specify type/s • Natural • Artificial • Not Defined	Specify Number/s
Added preservatives	N	• Type:	
Hydrolysed vegetable protein	N	• Acid Hydrolysed/Enzyme Hydrolysed • Specify types of protein • 100% hydrolysis/not 100%	
Herbs	N	• Specify name of herb • Herb/Herb Extract	
Spices	N	• Specify name of spice • Herb/Spice Extract	
Intense sweeteners	N	• Specify types of intense sweeteners and additive number	
Added salt	Y	• Iodised/ Not Iodised - Sea Salt	
Added sugar	Y	• Type: Maltodextrin, Sugar	
Seeds (sunflower, poppy, etc)	N	• Type:	
Yeast and yeast product (including yeast extract)	N	• Type:	
Antioxidants	N	• BHA • BTA • Other	
Processing Aides	N	• Type:	

Import/Export Information Requirements		
Food/Components	Present Y/N	Specified Type and Level
Animal and animal products	N	<ul style="list-style-type: none"> Specify types of animal/animal derivatives Origin Heat treatment used
Meat or meat products	N	<ul style="list-style-type: none"> Specify meat/meat derivatives If bovine meat/meat products are they derived from animals free from BSE
Bird or bird products	N	<ul style="list-style-type: none"> Specify types of bird/bird derivatives Country of origin Has this area been free from Newcastle disease for the last 12 months Heat treatment used
Fish or fish products	N	<ul style="list-style-type: none"> Specify types of fish/fish derivatives Country of origin Heat treatment used

FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Import/Export Information Requirements (cont.)

Honey or honey products	N	<ul style="list-style-type: none"> Specify types of honey/honey derivatives Country of origin Heat treatment used
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International Information Requirements

Food/Components	Present Y/N	Specified Type
Buckwheat	N	• Type:
Apple, pear, avocado or banana	N	• Type:
Blueberry, strawberry or kiwifruit	N	• Type:
Orange, grapefruit, lemon or lime	N	• Type:
Peach, plum, cherry or apricot	N	• Type:
Matsutake mushroom or Other	N	• Type:
Herbs	N	• Type:
Tomato	N	• Type:
Yam	N	• Type:
Coconut, poppy, or sunflower	Y	• Type: Sunflower Lecithin, Sunflower Oil
Yeast and yeast products	N	• Type:
Gelatin, beef collagen or other	N	• Type:
Allium Genus (Chive, garlic, leek, onion, spring onion)	N	• Type:
Mustard	N	• Type:
Spice (other than mustard)	N	• Type:
Umbelliferae Family (celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, chervil etc)	N	• Type:
Seafood (eg algae, carrageenan shelled mollusc)	N	• Type:
Legumes (eg peas, lupins)	N	• Type:
Antioxidants (BHA, BHT other)	N	• Type:

Related / Reference Documents:

- Australia and New Zealand Food Standards Code and amendments.
- Competition and Consumer Act 2010.
- Trade Measurement Regulations 2009.

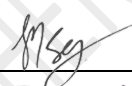
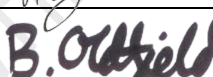
FLP300 – MILKLAB ALMOND MILK 8x1L – FINISHED PRODUCT SPECIFICATION

Allergen Statement: This product is manufactured in a facility that also handles macadamia, cashew, and soy; however a strict CIP program has been in place to prevent cross product contamination. The allergen tests are done quarterly using Elisa Test kit to validate the effectiveness of CIP program.

Disclaimer

All ingredients are supplied by providers subjected to Pactum approved supplier program and is manufactured by Pactum Australia Ltd. The company has taken due care in compiling this information and assures its customers this information true and correct having undertaken all reasonable verification procedures. No liability is accepted, whether direct or indirect, arising from its application, since the conditions of final use is outside of the Company's control. The end user is obliged to conform to relevant government regulations and or standards applicable to their respective States or Country. All specifications subject to revision without notice.

Authorisation

Position	Name	Signature	Date
Senior Quality Manager	Mark Logan		12/05/16
Systems Coordinator	Belinda Oldfield		12/05/16

Amendment Register

Version	Reasons	Section No	Date	Authorised by
1	New	All	11/11/15	Rosane Simoes
2	Changed the word Example under shipper Code Description and Format to Final TUN Label and changed batch size in appendix to 2871L instead of 3000L	Traceability Coding Information and Appendix	12/05/16	Mark Logan

APPENDIX A:

Product Formulation: 2871L batch size