

# PRODUCT SPECIFICATION



**Product Code: P160271/P160274/P160262NB/P160276**

**Product Description: Ricotta**

## Product Application:

Specifically designed for retail service use as a ready to eat product.

## Nutritional Information:

Servings Per Package:	1		
Serving Size:	50g		
	Average Quantity per Serving	%DI# per Serving	Average Quantity per 100g
Energy	308kJ	3.7%	616kJ
Protein	6.36g	12.7%	31.8g
Fat, Total	5.38g	7.7%	26.9g
- Saturated	3.42g	14.3%	17.1g
Carbohydrate	0.73g	0.2%	3.63g
- Sugars	0.73g	0.2%	3.63g
Sodium	240mg	9.25%	1200mg
Calcium	212.8mg*		1064mg
<i>Note: Quantities stated above are averages only. 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. * Recommended Dietary Intake</i>			

## Packaging:

**Primary:** Each pack is packed into barrier film.

**Secondary:** Packed into cartons and palletised on to a cardboard lined pallet.

P160271

Pack Sizing	1kg
Units per carton	6
Cartons per pallet	60
Layers per pallet	5

P160274

Pack Sizing	2.2Kg
Units per carton	4
Cartons per pallet	50
Layers per pallet	5 + 2 cartons

P160274NB

Pack Sizing	2.2kg No Basket
Units per carton	6
Cartons per pallet	50
Layers per pallet	5 + 2 Cartons

P160276

Pack Sizing	5kg
Units per carton	2
Cartons per pallet	50
Layers per pallet	5

## Date Coding:

Example Best Before Date: DD/MM/YY

Batch Identification Code: YYMMDD-xxx

Batch Code: 180517-xxx,

Production Date 17/05/17 and xxx is the batch reference number.

## Shelf Life:

Unopened: Maximum of 1 month from day of packing.

## Storage & Handling:

Product should be stored and transported between 0 to 5 °C

## Country of Origin:

Made in Australia

## Ingredients:

Pasteurised **Milk**, Whey, Salt, Food Acid (260)

## Allergen & Dietary Suitability:

Allergen:	Contains Milk
Vegetarian:	Suitable
Religious Certification:	Halal
GMO Status:	Non GMO

## Typical Microbiological Analysis:

Salmonella	Not Detected in 25g
E. coli	< 10cfu/gm
Coliforms	<100cfu/gm
Listeria Species	Not Detected in 25g
Staphylococci	<100cfu/gm

## Quality Assurance:

**Scope:** From procurement of cheese and other raw materials, receipt into store, storage, production, packaging, distribution, and to customers.

**Purpose:** To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.

**Real Dairy Australia Pty Ltd 37 – 39 Wentworth Street, Greenacre, NSW 2190**

P: +61 (2) 8732 0100 Website: [www.realdairy.com.au](http://www.realdairy.com.au)