

	<b>Quality Systems, Policies &amp; Procedures Manual</b>  <b>Product Specification</b>	
<b>Authorised by: Head of Operations</b>	<b>Revision: July' 23</b>	<b>Issued On: July'14</b>
<b>Author: QA Department</b>	<b>Document No: FMSCH100</b>	

Product Details		
Product	Prestige Long Life Brie	Product Code: BRIE01
Product Brand Name	ALPENHEIN	
Product Description	Brie Cheese	
Country of Origin/Manufacture	Germany	
Pack Size/Weight/ Volume/Length/Count (net)	8 x 125g	
Ingredients	Cow's Milk, Lactic Bacterial Culture, Salt, Non-Animal Rennet, p. candidum	
Product Characteristics	Long Life Brie	
Product Usage	Cooking and Table cheese	
Shelf Life	As per manufacturers Markings	
Coding (UBD or BB)	Best Before	
Declared Allergen	Milk Proteins	
Genetically Modified Status	None	
Product Handling Storage and Preservation Instructions (Wholesaler)	Keep at 0-5°C	
Product Handling Storage and Preservation Instructions (Consumer)	Keep refrigerated at 0-5°C at all times. Cover or wrap and consume within 2-3 days of opening.	
Distribution description	Dairy / Chilled	
Mandatory & Advisory Warning Statements (As per FSANZ Code 1.2.3)	n/a	

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**Product Formulation**

Product Ingredient	(Quantity %)	Comments
Cow's Milk	-	-
Lactic Bacterial Culture	-	-
Salt	-	-
Non-Animal Rennet	-	-
p. candidum	-	-

**Nutritional Information**

Is this information based on theoretical or external test report information?

Please circle: Theoretical/External

**Nutritional Panel - per 100g**

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 1265 (Cal): 305	(g):20.0	(g):25.0	(g):17.0	(g): 0.0	(g): 0.0	(mg):2000	(g): 0.0

**Nutritional Panel - per 30g**

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 380 (Cal): 90	(g):6.0	(g):8.0	(g):5.0	(g):0.0	(g):0.0	(mg):240	(g): 0.0

**Nutritional Panel - per 25g**

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 316 (Cal): 76	(g):5.0	(g):6.25	(g):4.25	(g): 0.0	(g):0.0	(mg): 500	(g):0.0

**Microbiological Information**

Organism	Coliforms	E. coli	Staphylococci Aureus	Salmonella	Listeria
Standard	<10/g	<10/g	<100/g	Absent in 25g	Absent in 25g
Product	Not Specified	<10 <sup>2</sup> /g	<10 <sup>2</sup> /g	Absent in 25g	Absent in 25g

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**Chemical Analysis Information**

<b>Fat (FDM)</b>	<b>Moisture (Average)</b>	<b>Salt % (Average)</b>	<b>Nitrate (NaNO<sub>3</sub>) ppm</b>	<b>pH (Average)</b>
<b>53</b>	<b>70</b>	<b>2.0</b>	<b>n/a</b>	<b>5.7</b>

**Organoleptic Criteria**

<b>Sensory</b>	<b>Criteria</b>
<b>Appearance</b>	Packaged dairy
<b>Colour</b>	Pale-Yellow to White
<b>Aroma</b>	Mild Aromatic
<b>Flavour</b>	Lactic, typical
<b>Texture</b>	Smooth-creamy
<b>Other characteristics</b>	Homogenous

**Product Visual including Label Sample**

