

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

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Brand	ETA		
Product Code	115575		
Product Name	ETA SPREAD CATERING 10KG		
Weight	10kg		
Pack Size	1		
Carton Size	10kg		
EAN	19310047604306	TUN	19310047604306

Product Description	A spread made from blended animal fat and vegetable oil.
Application	Use as a spread, in creams and fillings, baking, shallow frying, sauteing or as an ingredient.

Ingredients	<p>Contains milk and soy as indicated in bold type.</p> <p>Animal fat and vegetable oil, water, salt, milk solids, emulsifiers (322 (from soy), 471), antioxidant (320), flavour, colour (160a).</p>
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Nutrition Information	Servings per pack	100		
	Serving size:	100.0g		
		Average Quantity per Serving	% Daily Intake* (per serving)	Average Quantity per 100g
	Energy	2600kJ		2600kJ
	Protein	<1.0g		<1.0g
	Fat, total	70.3g		70.3g
	- saturated fat	30g		30.0g
	Carbohydrate	<1.0g		<1.0g
	- sugars	<1.0g		<1.0g
	Sodium	1440mg		1440mg
	< means less than			

Country of Origin	Made in Australia from at least 85% Australian ingredients		
Product Status		Suitable	Certified
	Halal	No	No
	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	No	No
	Lacto-vegetarian	No	No
	Vegan	No	No
	Gluten Free	Yes	No
No gluten containing ingredients.			

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Specifications	Organoleptic Specifications		
	Test/Parameter	Specification	Test Method
	Appearance	A uniform yellow appearance.	Visual
	Taste	Characteristic buttery taste.	WF SPEC FP 002
	Aroma	Characteristic buttery aroma.	WF SPEC FP 002
	Physical Specifications		
	Test/Parameter	Specification	Test Method
	Colour - Minolta (b)	30-45	WF SOP QA 002
	Chemical Specifications		
	Test/Parameter	Specification	Test Method
	Moisture	24.0-28.0%	WF SOP QA 007
	Salt Content	3.3-3.7%	AOAC 960.29
	SFC10	37.0-43.0%	AOCS Cd 16b-93
	SFC30	4.0-10.0%	AOCS Cd 16b-93
	Free Fatty Acid (%) *at time of packing	<0.1%	AOCS Ca 5a-40
	Peroxide Value - titration (meq/kg) *at time of packing	<1.0	AOCS Cd 8b-90
	Microbiological Specifications		
	Test/Parameter	Specification	Test Method
	Coliform	<100cfu/g	AOAC Official Methods, 2007
	E.Coli	<2cfu/g	AOAC Official Methods, 2007
	Standard Plate Count	<10,000cfu/g	AS5013.1-2004
	Yeast and Moulds	<100cfu/g	AS5013.29-2009
	Staphylococcus auerus	<100cfu/g	AS 5013.12.1-2004
	Staphylococci	<1,000cfu/g	AS 5013.12.1-2004

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Type of Date Mark	Best Before		
Shelf Life	183 Days		
Storage Conditions	Product to be held in a refrigerated room at 1 to 5 degrees Celsius at the manufacturing site under these conditions before transporting. Storage at GF/GrainCorp Foods third party warehouse to be held in a refrigerated room at 1 to 5 degrees Celsius and away from fruit, vegetables and strong odours.		
Coding		Unit	Shipper
	Location of Code		
	Coding Format		Coder 1 - Carton: BEST BEFORE DD MON YY Coder 2 - Carton: 0000 3 000 HH:MM 000
	Example of Code		Coder 1 - BEST BEFORE 09 OCT 18 Coder 2 - 7301 3 017 15:25 256

Packaging	Packaging Format	Plastic lined carton	
	Pack Size	1	
		Unit Dimensions	Shipper Dimensions
	Length (mm)	366	0
	Width (mm)	274	0
	Height (mm)	141	0
	Units per Shipper	1	
	Shippers per Pallet	96	
	Layers per Pallet	8	

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