

# Product Specification



|                            |  |
|----------------------------|--|
| <b>Product name</b>        | Chilli Jam   |
| <b>Product brand</b>       | Wood's   |
| <b>Product codes</b>       | I02560   |
| <b>Product pack sizes</b>  | 2 x 2.4 kg   |
| <b>Product description</b> | A rich & thick, bright red coloured condiment. The Chilli Jam is mild to medium heat and is sweet and fruity.<br><br>This product is made in accordance with good manufacturing practices and FSANZ standards. |

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| <b>Ingredients</b> | Sugar, Tomato, Onion, Red Capsicum, Water, Cider Vinegar, Cucumber, Apple, Thickener (1422), Spices, Lemon Juice Concentrate, Chilli (0.1%), Acidity Regulators (260, 330), Salt, Mustard Seed, Firming Agent (509). |
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|                  |      |
|------------------|------|
| <b>Allergens</b> | None |
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|                                      |                              |                     |                   |
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| <b>Nutritional Information panel</b> | <b>Nutrition Information</b> |                     |                   |
|                                      | <b>Servings per package:</b> | 120                 |                   |
|                                      | <b>Serving size:</b>         | 20 g                |                   |
|                                      | <b>Average Quantity</b>      | <b>*Per serving</b> | <b>*Per 100 g</b> |
|                                      | <b>Energy</b>                | 145 kJ              | 724 kJ            |
|                                      | <b>Protein, total</b>        | Less than 1 g       | Less than 1 g     |
|                                      | – gluten                     | Not detected        | Not detected      |
|                                      | <b>Fat, total</b>            | Less than 1 g       | Less than 1 g     |
|                                      | – saturated                  | Less than 1 g       | Less than 1 g     |
|                                      | <b>Carbohydrate</b>          | 8.3 g               | 41.3 g            |
|                                      | – sugars                     | 7.7 g               | 38.6 g            |
|                                      | <b>Sodium</b>                | 9 mg                | 46 mg             |

\*All specified values are based on theoretical calculations.

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| <b>Country of origin</b> |  <b>Made in Australia from at least 82% Australian ingredients</b> |
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| <b>Directions for storage</b> | Store in a cool, dry place. Refrigerate after opening |
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| <b>Shelf life</b> | Unopened packs have 6 months shelf life.<br>Consume within 4 weeks after opening. |
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| <b>GMO status</b> | Does not contain genetically modified ingredients |
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| <b>Issued by</b>         | Johanna Henderson                        | <b>Issue Date</b> | 26.08.2020      | <b>Version number</b>                           | 15 |
| <b>Approved by</b>       | Aida Golneshin                           | <b>Supersedes</b> | 06.04.2020, V14 |   |    |
| <b>Reason for change</b> | Updated ingredient declaration, NIP, CoO |                   |                 | <b>Specification template version number:</b> 4 |    |



| <b>Claims</b>   | Gluten Free  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
|---|--|--------------------------|------------|--------------------------|------------------|---------------------------|------------|-----------|-----------|---------|----------|------------|-------------------|
| <b>Certification</b> <ul style="list-style-type: none"><li>- Halal</li><li>- Kosher</li><li>- Vegan</li></ul> | Certified<br>Certified<br>  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>Quality specifications</b>   | <table><tr><th>Quality test</th><th>Test range</th></tr><tr><td>Consistency</td><td>6.0 – 9.0 cm/min</td></tr><tr><td>pH</td><td>3.5 – 3.7</td></tr></table>   | Quality test             | Test range | Consistency              | 6.0 – 9.0 cm/min | pH                        | 3.5 – 3.7  |           |           |         |          |            |                   |
| Quality test  | Test range   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| Consistency   | 6.0 – 9.0 cm/min   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| pH  | 3.5 – 3.7  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>Microbiological specifications</b>   | <table><tr><th>Microbiological test</th><th>Test range</th></tr><tr><td>Total Plate Count</td><td>&lt;50,000 cfu/g</td></tr><tr><td>Yeast &amp; Mould</td><td>&lt;100 cfu/g</td></tr><tr><td>Coliforms</td><td>&lt;10 cfu/g</td></tr><tr><td>E. coli</td><td>&lt;3 cfu/g</td></tr><tr><td>Salmonella</td><td>Not Detected /25g</td></tr></table> | Microbiological test     | Test range | Total Plate Count        | <50,000 cfu/g    | Yeast & Mould             | <100 cfu/g | Coliforms | <10 cfu/g | E. coli | <3 cfu/g | Salmonella | Not Detected /25g |
| Microbiological test  | Test range   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| Total Plate Count   | <50,000 cfu/g  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| Yeast & Mould   | <100 cfu/g   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| Coliforms   | <10 cfu/g  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| E. coli   | <3 cfu/g   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| Salmonella  | Not Detected /25g  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>Packaging</b>  | 2.4 kg plastic pail packed 2 per carton.   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>Distribution</b>   | Non-refrigerated transport.  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>Palletisation</b>  | <table><tr><td><b>Cartons per Layer</b></td><td>18</td></tr><tr><td><b>Layers per Pallet</b></td><td>7</td></tr><tr><td><b>Cartons per Pallet</b></td><td>126</td></tr></table>  | <b>Cartons per Layer</b> | 18         | <b>Layers per Pallet</b> | 7                | <b>Cartons per Pallet</b> | 126        |           |           |         |          |            |                   |
| <b>Cartons per Layer</b>  | 18   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>Layers per Pallet</b>  | 7  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>Cartons per Pallet</b>   | 126  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>EAN</b>  | 9332216016386  |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |
| <b>TUN</b>  | 19332216016383   |                          |            |                          |                  |                           |            |           |           |         |          |            |                   |

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

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