



PRODUCT SPECIFICATION SHEET

Melinda's Gluten Free Goodies

Choc Fudge Brownie 3.0kg/6.6lb

Scope	This specification covers commercially packaged gluten free choc fudge brownie premix for the foodservice and catering markets.
Purpose	The purpose of this specification is to cover the physical, compositional, handling, transportation, usage, storage and other parameters in relation to this product.

Product Description	Dark brown free flowing powder with pieces of lactose-free chocolate throughout the powder.
Ingredients	Dark chocolate (36%) (sugar, sustainable palm oil , cocoa powder, emulsifier (soy lecithin,492), flavours, cocoa solid (12%)), gluten-free self-raising flour (maize starch, tapioca starch, soy flour, rice flour, raising agents (575, 501, 500)), brown sugar and cocoa powder.
COOL	Made in Australia from at least 74% Australian Ingredients
Methods of Preservation	Dry powder product
Pack Variants	3.0kg/6.6lb Australian, European, Middle East and US markets
Packaging - Primary Pouch - Gauge	High density clear PVC plastic bags with foodgrade instruction labels applied 20um
Packaging - Secondary	RSC: Flour Carton x 3, board grade 540W-B(2)
Storage Conditions	Ambient. Away from direct sunlight.
Distribution Method	Ambient food approved vehicle / container
Shelf Life	18 Months from date of manufacture.
Customer Preparation	Prepare as per label instructions.
Certification	HACCP & SQF
Country of Origin	Made in Australia from Local and imported ingredients.
Carton Barcode	193 40527 00047 2

NUTRITION INFORMATION		dry mix	Made as directed	
SERVINGS PER PACKAGE :		100		
SERVING SIZE		50g		
		Qty PER 100 g	Qty PER Serve	Qty PER 100 g
ENERGY	kJ	1910	1287	2574
PROTEIN	g	6.7	4.75	9.5
FAT	TOTAL g	15.5	16.05	32.1
	saturated g	13.1	11.65	23.3
Carbohydrate	TOTAL g	71.9	36	72.1
	sugars g	20.6	10.4	20.8
SODIUM	mg	130	142	284
Gluten	mg	None detectable	None detectable	None detectable

Nutritional information provided is theoretical only and has been calculated from information obtained from suppliers' specifications and food composition tables. All information is offered in good faith, without guarantee or obligation for the accuracy or sufficiency thereof.

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Allergen Declaration

ALLERGEN	YES/NO	DESCRIPTION (if yes)
Cereals containing gluten and their products	No	
Yeast and derivatives	No	
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	
Milk and milk products	May contain	Free from by Ingredient. Produced in a facility that produces milk chocolate. HACCP wash down procedures are followed.
Nuts, sesame seeds and their products	May contain	Produced in a facility that packs nuts, HACCP wash down procedures are followed.
Peanuts, soybeans and their products	Yes	Soy flour & lecithin
Added sulphites > 10/mg/kg	No	
Bee pollen	No	
Propolis	No	
Royal jelly present as a food or royal jelly present in food	No	
OTHER SENSITIVE SUBSTANCESPARAMETER	YES/NO	DESCRIPTION (if yes)
Corn and derivatives	Yes	Contains modified maize starch
Antioxidants BHA, BHT, tocopherols	No	
Flavour enhancers including MSG	No	
Artificial sweetener	No	
Preservative (s)	No	
Antioxidant (s)	No	
Hydrolysed Vegetable protein	No	
Herbs and Spice extracts	No	
Allium Genus (onion, spring onion, leek, garlic, other)	No	
Allium derivatives	No	
Legumes (beans, peas, lentils, bean sprouts)	No	
Animal and derivatives (animal flesh, bone stock, animal fat, gelatine, protein)	No	

Dietary status

Free from added MSG	Yes	Lacto-ovo	Yes
Free from artificial colour	Yes	Lacto-	Yes
Free from artificial flavouring	Yes	Vegan	Yes
Vegetarian	Yes	Suitable for coeliacs / gluten intolerant	Yes

Other Status

Kosher	Yes
Halal	Yes, not certified
Genetically modified	Non GMO
Irradiation	Not treated
Ethylene oxide	Not treated

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