

REVISION /1	PRODUCT SPECIFICATION AND INTENDED USE	
Authorized by: IVAN YOU		Date: 06/07/2020

	Hermans Pumpkin Arancini Code:1120	
SCOPE / PURPOSE OF HACCP PLAN	The scope of the HACCP Plan includes raw material received through the final product distribution to the customer. The purpose of the HACCP Plan is to maintain quality and safety aspects, meet regulatory and customer requirements.	
COMPOSITION	Pumpkin risotto [(water, pumpkin (21%), rice, peas, onion, vegetable oil (soy bean oil/canola/sunflower oil - antioxidant 319, antifoam 900a), thickener E1422, salt, garlic, pepper, vegetable powders, pepper, oregano, paprika), Gluten Free crumb [maize starch, tapioca starch, rice flour, potato starch, soy flour, raising agents (500, 575), yeast, vinegar, salt], batter [water, maize flour, rice flour, tapioca starch, maize starch, salt, mineral salts (450, 500)]	
COUNTRY OF ORIGIN	Made in Australia from at least 75% Australian ingredients.	
PRODUCT SIZE AND APPEARANCE	Ball shape with a golden yellow crumb. 35 grams per piece +/- 10% tolerance.	
METHOD OF PRESERVATION	Refrigeration and freezing.	
PACKAGING - PRIMARY	Net weight 5 x 1kg per carton. Food grade plastic bag.	
PACKAGING - SECONDARY	Food grade cardboard carton.	
STORAGE	Store at or below -18 degrees Celsius.	
SHELF LIFE	18 months at or below -18 degrees Celsius.	
MODE OF TRANSPORT	Transported in a refrigerated food transport vehicle.	
ALLERGENS And SENSITIVE CUSTOMERS	Contains Soy. Made to a gluten free and vegan recipe, however is made in a facility that processes gluten, milk, fish and egg ingredients, and whilst all care is taken may contain traces. Nut free facility, however some ingredients may contain traces of nuts.	
GMO Statement	To our knowledge this product does not contain any G.M.O ingredients	
LABELLING	Company name, address, product name, ingredient list, Best Before Date, storage requirements, Nett weight and Made in Australia.	
CERTIFICATION	Halal – YES. Kosher – NO.	
FINAL CUSTOMER PREPARATION	Semi-cooked product. Must be fully cooked prior to serving. Deep fry: cook from frozen in oil at 175°C for 4-5 minutes. Ensure inside is piping hot before serving	
MICROBIAL LIMITS (Note: Limits stated refer to satisfactory limits. Action plan is available in "Microbial Limits" section of HACCP Plan.	TEST	LIMIT
	E.Coli	<10g/100
	Salmonella	Absent in 25g
	Total viable aerobic count	<100,000
	Bacillus Sereus	<100cfu/g

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NUTRITIONAL INFORMATION	AVERAGE QUANTITY PER SERVE (35g)	AVERAGE QUANTITY PER 100g
Note: Some level of deviation is expected due to nature or ingredients used.		
ENERGY	290kj	828kj
PROTEIN	1.2g	3.6g
TOTAL FAT	1.1g	3.1g
SATURATED FAT	0.2g	0.6g
CARBOHYDRATE (Available)	13.2g	37.7g
SUGARS	0.8g	2.3g
SODIUM	197mg	563mg