



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	LE Tomato Paste 3x3kg	Declared Label Weight (g):	3kg		
Common Name:	Leggo's Tomato Paste 3 x 3kg	Weight Measurement	NET		
		Method:			
Product Code:	02145	Pack Configuration:	3 X 3.0KG.		
Manufactured at:	Echuca	Specification Date Issued:	11/05/2021	Version:	1

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1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

A Tomato Paste product. Consisting of a blend of Tomato Paste, water and salt which is cooked and then filled into A10 cans.

3.0 PRODUCT PARAMETERS

Ingredients:

Concentrated tomato (98%), salt, food acid (citric).

Country of Origin: Product of Australia

Storage Conditions: Shelf Stable (Ambient, around 20C)

Code Type: Best Before

Code Format: INHOUSE STANDARD - CANS: 01 MMM YY PPPDD NAME hh:mm

Shelf Life Period: 5 years

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method: as is from container/ packet

If more than one method on label, which one (E.g. Microwave, over, etc.):

If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

CAN

BEST BEFORE 01MMMY

ECHDD hh:mm NAME

Code interpretation:

01 First day of the month, day/date of expiry

MMM Month (alpha)

YY Year of expiry (year of manufacture plus shelf life)

ECH Plant code for Echuca

DD Actual day/date of manufacture

hh Time in 24 hour time, hours

mm Time in 24 hour time, minutes

NAME Standardised product code name, TOMPASTE for 02145

SHIPPER

BEST BEFORE 01MMMY ECHDD hh:mm MDDMMPP

Code interpretation:

01 First day of the month, day/date of expiry

MMM Month (alpha)

YY Year of expiry (year of manufacture plus shelf life)

ECH Plant code for Echuca

DD Actual day/date of manufacture

hh Time in 24 hour time, hours

mm Time in 24 hour time, minutes

M' short for Manufacturing Data

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

Shelf Stable (Ambient, around 20C)

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

N/A

8.2 Usage Advice

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 30

Serving size: 100g

Average Quantity per Serving Average Quantity per 100g

10.0 CLAIMS

Nutrition

Additives

Advisory

Sustainability

Storage

Marketing

Supply Chain

Marine Stewardship Council (MSC):		MSC Factory Registration Number:	
Aquaculture Stewardship Council (MSC):		ASC Registration Number:	

11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat	NO
Barley	NO
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites ($\geq 10\text{mg}$)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	NO

Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	NO
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO