



Warnambool Cheese & Butter
5331 Great Ocean Road
Allansford
VIC. 3277

Product Specification

Mil Lel Superior Parmesan Fresh Grated

Item Numbers:	4041	Wt. of product:	2 kg	Units per shipper	6
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PRODUCT DETAILS	
MANUFACTURING SITES	Lion Dairy & Drinks, Allansford, Victoria
RECOMMENDED TRANSPORT CONDITIONS:	Transported and distributed under refrigerated conditions (0 - 5°C).
RECOMMENDED STORAGE CONDITIONS:	Product is to be stored under refrigerated conditions (0 - 5°C).
SHELF LIFE	180 days
PROCESSING STANDARDS:	All manufacturing processes are hygienically carried out in compliance with the FSANZ Primary Production Standard 4.2.4 and Food Safety Standards 3.2.1; 3.2.2 and 3.2.3 for Dairy Factories.
DIRECTIONS FOR USE:	Used for a variety of applications. Consume within 14 days of opening.
ALLERGEN STATEMENT:	Milk and egg protein (Referenced in the ingredient list)
ADVISORY STATEMENT:	None
INGREDIENT DECLARATION	Pasteurised Milk , Salt, Mineral Salt (509), Starter Cultures, Rennet, Natural Preservative (1105) (contains egg protein), Lipase (animal).
ADDITIVE CODE INFORMATION	Mineral Salt (509), Natural Preservative (1105)
GMO STATUS	Requires no GMO Labelling under the FSANZ Code
COUNTRY OF ORIGIN	Made In Australia
ORGANOLEPTIC (APPEARANCE, FLAVOUR AND TEXTURE)	Appearance: A pale yellow to cream coloured, finely grated cheese. It shall be free flowing with no caking present. Flavour and odour: A full piquant flavour with slightly free fatty acids background and slightly sweet notes. It shall have a strong, sharp aroma typical of Parmesan cheese. Off and objectionable flavours shall be absent. Texture: A firm to slightly weak body with a close to slightly open texture.
MICROBIOLOGY STANDARDS	See Below

PRODUCT INFORMATION				
ALLERGENS	CONTAINS	WHAT SOURCE?	CLASSIFICATION	SUITABLE FOR CONSUMPTION OR CERTIFIED
Milk	Yes	Cow	Halal	Yes
Gluten	No		Kosher	No
Peanuts	No		Vegetarians	No
Bee pollen	No		Vegans	No
Bee propolis	No		Organic	No
Crustacea	No		Coeliac	Yes
Egg products	Yes	Poultry		
Fish products	No			
Sulphites	No		PACKAGING AND DATE CODING	
Soy	No		PRIMARY	Primary - Gas flushed bag
Tree Nuts	No		SECONDARY	Corrugated card board carton
Sesame	No		DATE CODE	Best Before
			DATE FORMAT	DD-MMM-YY
OTHER			AVERAGE COMPOSITION	
Caffeine	No		Moisture	Not more than 34%
Preservatives	Yes	Preservative (1105)	Salt	Average 2.8 %
Artificial colours	No		Fat dry weight	Not less than 32 %
Artificial flavours	No		pH	Average 5.25

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NUTRITION INFORMATION

Servings per package: 80

Serving size: 25g

Nutrient	Average Quantity per serving	% Daily Intake ** (per Serving)	Average Quantity per 100g
Energy	383 kJ 91 Cal	4 %	1530 kJ 365 Cal
Protein	8.7 g	17 %	34.7 g
Fat			
- Total	6.2 g	9 %	24.8 g
- Saturated	4.0 g	17 %	16.1 g
Carbohydrate			
- Total	Less than 1 g	Less than 1 %	Less than 1 g
- Sugars (lactose)	Less than 1 g	Less than 1 %	Less than 1 g
Sodium	285 mg	12 %	1140 mg
Calcium	278 mg (35 %RDI*)		1110 mg

*RDI – Recommended Dietary Intake

** Percentage Daily Intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs.

MICROBIOLOGICAL STANDARDS

Micro-organism	n	c	m	M
E coli/g	5	1	10	10 ²
Listeria <i>monocytogenes</i> /25g	5	0	0	0
Additional Standard				
Coliforms/g	5	2	10	10 ³

n = the minimum number of samples which must be examined from a lot of product

c = maximum allowable number of defective sample units (greater than m)

m = acceptable microbiological level in a sample unit

M = the level once exceeded in one or more samples would cause the lot to be rejected

References: Foods Standards Code Standard 1.6.1 – Microbiological Standards for Foods <http://www.comlaw.gov.au/Series/F2008B00630>

Guide to Standard 1.6.1 – Microbiological Limits for Foods with additional guideline criteria July 2001

<http://www.foodstandards.gov.au/foodstandards/userguides/microbiologicallimit1410.cfm>

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