

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

July 2007

Version: 1

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PRODUCT NAME **KIWI STYLE CUSTARD POWDER (10kg)**

PRODUCT CODE 20-00032

DESCRIPTION

Smooth, velvet texture with a creamy vanilla flavour. Ideal for desserts, trifles and great used as pastry cream.. No lumps recipe and easy to prepare instructions using stove top or microwave.

INGREDIENTS

Maize cornflour, colour (102, 124), imitation vanilla flavour (414), salt

NUTRITIONAL INFORMATION

Servings per package: 166			
Serving size: 60g (Powder Only)			
	Average per Serve	Average per 100g	Average per 125mL serve as per Preparation Instructions*
Energy (kJ)	896	1490	523
(cal)	214	357	125
Protein	0.3g	0.5g	3.7g
Fat, Total	0.5g	0.8g	4.3g
- Saturated	0.1g	0.2g	2.8g
Carbohydrates	52.7g	87.8g	17.8g
- Sugars	<0.1g	<0.1g	11.9g
Sodium	138mg	230mg	61mg

Source : FoodWorks

*Using Standard whole milk

Preparation Instructions

Bring 900mL of milk to the boil with 60g of sugar or to taste. Premix 100mL of cold milk with 60g of custard powder. Add about 20% of the boiling mix to the premix. Stir, return to heat and simmer for 1 minute.

ALLERGEN STATEMENT

Contains Wheat

AQIS REQUIREMENTS

Dairy content = 0%

SHELF LIFE STABILITY

This is a low moisture, shelf-stable powder with minimal food safety risk. Has a shelf life of 24 months from date of manufacture

STORAGE

At ambient temperature, 18° - 22°C
Store in a cool dry place

FOOD SAFETY

This product has been manufactured on a line with a HACCP based Food Safety Program approved the NZFSA. The product complies with Standard 1.3.1 Food additives, Schedule 1, Section 20.2 of the Australia New Zealand Food Standards Code.

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SENSORY ATTRIBUTES

Appearance
Taste

Dry: light pink
Sweet creamy vanilla

Wet: pleasant yellow

MICROBIOLOGICAL ANALYSIS

Total Plate Count <10,000 cfu/g
Yeasts* <10 cfu/g
Moulds* <10 cfu/g

*Standard Test method used

PHYSICAL ANALYSIS

Foreign Matter Absent
Objectionable Matter Absent

GM STATUS

Refer to company policy, held by QA Manager

COUNTRY OF ORIGIN

Manufactured in New Zealand from local and imported ingredients

PACKAGING SPECIFICATION

Primary Packaging Multiwall bag with adhesive front label
(Note: Product sold by weight 10kg)

Primary & Secondary Labelling Each bag contains label with ingredients list, nutritional and storage instructions.

Pallet Type Clean and dry wooden pallet.

Pallet Configuration 10 units per layer, 40 units per pallet

INTELLECTUAL PROPERTY

This recipe is proprietary to Groenz Ltd, 131 Gracefield Road, Lower Hutt, New Zealand

PRODUCT BARCODE 9400526001184

AUTHORISED BY: Malinda Shoosmith (Technical Manager)
Lynton Edgecombe (Production Manager)

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