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| REVISION /1             | <b>PRODUCT SPECIFICATION AND INTENDED USE</b> |  |
| Authorized by: IVAN YOU | Date: 08.08.2022                              |  |

| <b>Hermans Chicken and Mushroom Arancini</b>  |   |      |       |        |          |            |               |                            |          |                 |           |
|---|---|------|-------|--------|----------|------------|---------------|----------------------------|----------|-----------------|-----------|
| <b>SCOPE / PURPOSE OF HACCP PLAN</b>  | The scope of the HACCP Plan includes raw material received through the final product distribution to the customer.<br>The purpose of the HACCP Plan is to maintain quality and safety aspects, meet regulatory and customer requirements.   |      |       |        |          |            |               |                            |          |                 |           |
| <b>COMPOSITION</b>  | Risotto [(water, rice, roast chicken 5% (chicken (91%),water, thickener (1414), soy protein, salt, mineral salts (451, 450, 452, 508), hydrolysed maize protein, maltodextrin, vegetable gum (407), flavours, yeast extract, food acid (331)), mushroom 5%, onion, peas, parmesan cheese (pasteurized milk, cultures, salt, non-animal rennet, tapioca starch, preservative (200)), white wine (contains sulphites), thickener (E1422, E1442), garlic, salt, pepper, parsley flakes], batter [water, wheat flour, egg albumen, salt, mineral salts (450,500), colour(100)], vegetable oil (soy bean oil, antioxidant 319, antifoam 900a), breadcrumb [wheat flour (thiamine and folic acid added), yeast, iodised salt], breadcrumb [wheat flour, salt, yeast, canola oil, wheat gluten, natural colours (100, 160b)] |      |       |        |          |            |               |                            |          |                 |           |
| <b>COUNTRY OF ORIGIN</b>  | Made in Australia from at least 80% Australian ingredients.   |      |       |        |          |            |               |                            |          |                 |           |
| <b>PRODUCT SIZE AND APPEARANCE</b>  | Ball shape with a golden yellow crumb. 25 grams per piece +/- 10% tolerance.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>METHOD OF PRESERVATION</b>   | Refrigeration and freezing.   |      |       |        |          |            |               |                            |          |                 |           |
| <b>PACKAGING - PRIMARY</b>  | Net weight 5 x 1kg per carton. Food grade plastic liner.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>PACKAGING - SECONDARY</b>  | Food grade cardboard carton.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>STORAGE</b>  | Store at or below -18 degrees Celsius.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>SHELF LIFE</b>   | 18 months at or below -18 degrees Celsius.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>MODE OF TRANSPORT</b>  | Transported in a refrigerated food transport vehicle.   |      |       |        |          |            |               |                            |          |                 |           |
| <b>ALLERGENS And SENSITIVE CUSTOMERS</b>  | Contains gluten, egg, soy, milk products and sulphites (from wine).<br>May contain traces of fish and nuts.   |      |       |        |          |            |               |                            |          |                 |           |
| <b>GMO Statement</b>  | To our knowledge this product does not contain any G.M.O ingredients  |      |       |        |          |            |               |                            |          |                 |           |
| <b>LABELLING</b>  | Company name, address, product name, ingredient list, Best Before Date, storage requirements, Nett weight and Made in Australia.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>CERTIFICATION</b>  | Halal – NO. Kosher – NO.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>FINAL CUSTOMER PREPARATION</b>   | Semi-cooked product. Must be fully cooked prior to serving. Deep fry: cook from frozen in oil at 175°C for 4 minutes and rest for 1 minute before serving. Ensure inside is piping hot before serving. Oven: set oven to 200°C and cook for 15-20 minutes. Allow to rest for 1 minute before serving.<br>Cooking times may vary depending on appliance.<br>Special Note: Due to nature of product, it is normal for some oozing or splitting to occur.  |      |       |        |          |            |               |                            |          |                 |           |
| <b>MICROBIAL LIMITS</b><br>(Note: Limits stated refer to satisfactory limits. Action plan is available in "Microbial Limits" section of HACCP Plan. | <table border="1"> <thead> <tr> <th>TEST</th> <th>LIMIT</th> </tr> </thead> <tbody> <tr> <td>E.Coli</td> <td>&lt;10g/100</td> </tr> <tr> <td>Salmonella</td> <td>Absent in 25g</td> </tr> <tr> <td>Total viable aerobic count</td> <td>&lt;100,000</td> </tr> <tr> <td>Bacillus Sereus</td> <td>&lt;100cfu/g</td> </tr> </tbody> </table>   | TEST | LIMIT | E.Coli | <10g/100 | Salmonella | Absent in 25g | Total viable aerobic count | <100,000 | Bacillus Sereus | <100cfu/g |
| TEST  | LIMIT   |      |       |        |          |            |               |                            |          |                 |           |
| E.Coli  | <10g/100  |      |       |        |          |            |               |                            |          |                 |           |
| Salmonella  | Absent in 25g   |      |       |        |          |            |               |                            |          |                 |           |
| Total viable aerobic count  | <100,000  |      |       |        |          |            |               |                            |          |                 |           |
| Bacillus Sereus   | <100cfu/g   |      |       |        |          |            |               |                            |          |                 |           |

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| <b>NUTRITIONAL INFORMATION</b><br>(Note: Some level of deviation is expected due to nature or ingredients used. | <b>AVERAGE QUANTITY PER SERVE</b> | <b>AVERAGE QUANTITY PER 100g</b> |
|---|-----------------------------------|----------------------------------|
| ENERGY  |                                   | 1130kj                           |
| PROTEIN   |                                   | 7.0g                             |
| TOTAL FAT   |                                   | 12.6g                            |
| SATURATED FAT   |                                   | 2.8g                             |
| CARBOHYDRATE<br>( Available )   |                                   | 30.4g                            |
| SUGARS  |                                   | 0.8g                             |
| SODIUM  |                                   | 582mg                            |