



PRODUCT SPECIFICATION
AVOCADO PULP

- Country of Origin:** Australia – Made from local and imported ingredients
- Description:** Avocado Pulp
- Ingredient Declaration:** Avocado, Salt, Food Acids (270, 300)
- GMO Status:** This product is free from any Genetically Modified Organisms
- Kosher Status:** Kosher certified
- Halal Status:** Halal certified

Allergen Status:

Allergen classification used:

1. Present – naturally found or deliberately added to the food
2. Maybe present in trace amounts due to potential cross contamination
3. Completely absent
4. Refined from a potential allergen but all protein removed during refining

Allergen Type	Classification	Comments
*Cereals containing gluten and their products (including wheat, rye, barley, oats, spelt and their hybridised strains).	3	
*Crustacea and their products	3	
*Eggs and egg products	3	
*Fish and fish products	3	
*Milk and milk products	3	
*Nuts and nut products	3	
*Sesame seeds and sesame seed products	3	
*Peanuts and peanut products	3	
*Soybeans and soybean products	3	
*Added sulphites >10mg/kg	3	
*Bee products: royal jelly, bee pollen, propolis	3	
Tree nuts and tree nut products	3	
Celery	3	
Other allergenic seeds and their products (cottonseed, poppy seed, sunflower seed)	3	

*Allergenic substances that must be declared under Standard 1.2.3 of the Food Standards Code and as amended.

Storage / Shelf Life: Store all products frozen at -18°C to -24°C. Do not refreeze product.

Packaging Unit	Shelf Life Frozen (Stored <-18°C)	Shelf Life Thawed Unopened (Stored <4°C)	Shelf Life Thawed Opened (Stored <4°C)
10kg Pouches	3 years	30 days	4 days

Special Labelling: Use By / Manufacturer's Name and Address / Net Weight / Shelf Life Statement / Batch Code / Nutritional Panel / Ingredients Listing.



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Physical / Chemical Properties:

- a) Colour: Creamy yellow to green, typical of Avocado
- b) Flavour: Typical of mature and ripe Avocado
- c) Texture: Smooth
- d) Dry Matter Content: 21% to 35%
- e) pH: 4.1 to 4.5

Microbiological:

- a) Standard Plate Count <50,000 CFU/g*
 - b) Enterobacteriaceae <10 CFU/g*
 - c) Staph Aureus <100 CFU/g*
 - d) Salmonella Not Detected in 25g*
 - e) Listeria Monocytogenes Not Detected in 25g*
 - f) E. Coli <10 CFU/g*
 - g) Yeast & Mould Not Detected in 25g*
- * Indicates parameters reported on Certificate of Analysis

Nutritional Data: Serving size

Average Quantity Per	Per 100g
a) Energy	760kJ
b) Protein	1.3g
c) Fat	16.4g
d) Saturated Fat	4.5g
e) Carbohydrates – Total	8g
f) Carbohydrates – Sugars	<1g
g) Sodium	300mg
h) Moisture	72.5g
i) Ash	1.7g

Method of Production: Pasteurisation

Product Code & Packaging:

Product Code	Packaging Unit	Finished Net Pack Weight	Contents
924210	10kg Pouch	20kg carton	2 x 10kg pouch

Customer Preparation: N/A

Intended Usage: Ready to Eat

Sensitive Population: No known sensitivity

Model Food Code: This product will comply with the requirements of FSANZ. It is free from artificial preservatives, colourings and flavourings. This product is Gluten and Dairy Free.