



**PRODUCT SPECIFICATION
HPP AVOCADO SMOOTH PASTE**

Country of Origin: Made in Australia

Description: Avocado Smooth Paste
(Manufactured from freshly harvested Avocados.)

Ingredient Declaration: 100% Avocado

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)
5kg Pouch	18 months	7 days	Consume within 24 hours of opening

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) Variety: Hass variety typically used. Other varieties may be used during seasonal variations
- e) Preservatives: Nil
- f) Dry Matter Content: 21% to 35%
- g) PH: 6.0 – 6.5 (as per natural pH content)

Microbiological Analysis:

- a) Standard Plate Count <10,000 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 <3 CFU/g*

* Indicates parameters reported on Certificate of Analysis

Nutritional Information:

- Servings per package: 50
- Serving size: 100g

	Per 25g	Per 100g
a) Energy	222kJ	887kJ
b) Protein	0.5g	1.9g
c) Fat – Total	5.6g	22.6g
d) Fat – Saturated	1.2g	4.9g
e) Carbohydrate – Total	0.1g	0.4g
f) Carbohydrate – Sugars	0.1g	0.4g
g) Sodium	0.5mg	2mg

Method of Preservation: High Pressure Processing – cold pasteurisation

Packaging: The pouches are supplied with an easy tear corner for decanting and use. Simply fold over and re-seal for further use.

Product Code	Packaging Unit	Finished Net Pack Weight	Contents
170375	5kg Pouch	10kg carton	2 x 5kg pouches

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