SAP No: 3001177 Mainland[™] On the Go[™] Tasty Cheese & Crackers, 7 x 50 g



Fonterra Brands Australia Pty Ltd | Version 3 | Date: 1/8/2019

Product Description

Mainland[™] On the Go[™] Cheese & Crackers is a combination of pre-cut Mainland Cheese slices with water crackers packed in a 2-compartment easy-peel pack.

The Mainland [™] On the Go[™] Tasty Cheese with Water Crackers 50 g pack contains five slices of natural tasty Cheddar cheese with water crackers.

Claims and Trademarks

All trade marks for this product are owned by the Fonterra group of companies.

Suggested Uses

• The perfect snack for cheese lovers On the Go™.

Ingredients

Tasty Cheddar Cheese 62% [Milk, Salt, Cultures, Enzyme (Non-Animal Rennet)], Water Crackers 38% {Biscuit Flour [Wheat Flour, Minerals (Iron, Zinc), Vitamins (Niacin, Thiamin, Riboflavin, Folate)], Vegetable Fats & Oil [Contains Antioxidants (307b, 322 From **Soy**]], Iodised Salt, Raising Agent (500)}.

Allergens & Advisory Statements

MAY CONTAIN: PEANUT, EGG, TREE NUTS AND SESAME.

Nutrition Information

| NUTRITION INFORMATION | | | |
|------------------------------|----------------------------------|--|---------------------------|
| Servings per package: 1 | | | |
| Serving size: 50 g | | | |
| | Avg Quantity per 50 g Serving | % Daily Intake per serving [†] | Avg Quantity per 100 g |
| Energy | 860 kJ | 10% | 1720 kJ |
| Protein | 9.8 g | 20% | 19.5 g |
| Fat, total | 12.6 g | 18% | 25.1 g |
| - saturated | 8.0 g | 33% | 15.9 g |
| Carbohydrate | 13.1 g | 4% | 26.2 g |
| - sugars | LESS THAN 1 g | 0% | LESS THAN 1 g |
| Sodium | 318 mg | 14% | 636 mg |
| Calcium | 236 mg (29% RDI*) | | 471 mg |
| *Recommended Dietary Intake. | | | |

†Percentage Daily Intakes are based on an average adult diet of 8700 kJ.

Dietary Suitability

| Halal Certified | Yes |
|---------------------|----------------------------------|
| Kosher Certified | No |
| Vegetarian Suitable | Yes (Contains non-animal rennet) |
| Organic Certified | No |

Typical Organoleptic Analysis

| Odour | Free from foreign odours and taints |
|---------|---|
| Flavour | Cheese shall have a characteristic tasty Cheddar flavour, flavour commensurate with age. Crackers shall have a bland flavour. |
| Texture | Cheese shall have a smooth, close texture with minimal crumbliness. Crackers shall have a crisp, open texture. |

Typical Physical Analysis

| Colour | Cheese shall be pale yellow to yellow. Crackers shall be cream with light brown blisters and docker holes |
|---------------------------|---|
| Slice Dimensions (Target) | Cheese should be: 43 x 34 x 4 mm. Crackers should be: 52 - 54 mm (diameter). |
| Functionality | Slices should peel without excessive sticking or tearing |
| Slice Count | 5 slices of cheese and 5 crackers |

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PRODUCT BULLETIN 0

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| Mainland Tasty Cheese | |
|----------------------------------|-----------------------|
| Coliforms | < 100 cfu/g |
| E. coli | < 10 cfu/g |
| Yeasts & Moulds | < 100 cfu/g |
| Coagulase positive Staphylococci | < 100 cfu/g |
| Salmonella | Not Detected in 125 g |
| Listeria | Not Detected in 125 g |

| Water Crackers | |
|--------------------------|----------------------|
| Total Aerobic Count | < 1000 cfu/g |
| Coliforms | < 100 cfu/g |
| E Coli | < 100 cfu/g |
| Yeasts & Moulds | < 1000 cfu/g |
| Coagulase Positive Staph | < 1000 cfu/g |
| Salmonella | Not Detected in 25 g |
| Listeria | Not Detected in 25 g |
| Bacillus Cereus | < 100 cfu/g |
| | |

Typical Chemical Analysis

| Moisture | Cheese: 33.2% - 37.0% Crackers:2.0%- 4.0% |
|----------|---|
| рН | Cheese: 5.10 - 5.50 |

Packaging Details

| APN No: | 9310052310387 |
|--------------------------------|---|
| TUN No: | 19310052310582 |
| Unit Net Weight: | 50 g e |
| Packaging Format | Units are packed in gas-flushed, 2-compartment, easy- peel plastic trays, then inserted into a cardboard sleeve. 7 packs are then placed in a perforated (shelf ready) cardboard carton to allow easy opening, and display of the retail units. |
| Consumer Unit Dimensions | 35 x 72 x 120 mm (LxWxH) |
| Consumer Unit per Trading Unit | 7 |
| External Carton Dimensions | 251 x 81 x 135 mm (LxWxH) |
| Carton Net Weight | 0.350 kg |
| Carton Gross Weight | 0.535 kg |
| Cartons Per Pallet | 392 |
| Layers Per Pallet | 7 |
| Cartons Per Layer | 56 |
| | |

Storage and Distribution

| Storage Requirements | Keep refrigerated at or below 4°C |
|----------------------|-----------------------------------|
| Shelf Life | 274 Days |

Date Coding

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| Consumer Unit Item | Consumer Unit Coding Format | Consumer Unit Sample |
|--------------------|--|---|
| Base film | Best Before Code; Julian Code; Time Code; Variant Code, Production Line Code | Best Before 21/08/2014 C 14:36 4233 L1 |
| Trading Unit Item | Trading Unit Coding Format | Trading Unit Sample |
| Cardboard carton | Best Before Code; Time Code | 21/08/2014 14:36 |

Country of Origin

Packed in Australia from 0% Australian ingredients with New Zealand Cheese



Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by or for Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated or managed by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.

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