



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	ED Potato Gems 6x2kg	Declared Label Weight (g):	2kg		
Common Name:	Edgell Potato Gems 6 x 2kg	Weight Measurement Method:	No 'e' mark (weight g)		
Product Code:	40160	Pack Configuration:	6 x 2kg		
Manufactured at:	Ulverstone	Specification Date Issued:	9/2/2021	Version:	2

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

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1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

Edgell Gems are made from pieces of premium quality potatoes. The Gems are golden brown in colour and exhibit a crunchy outer texture with a soft interior texture. The Gems are cylindrical in shape and shall measure between 20mm to 25mm in diameter and between 30mm and 38 mm in length.

3.0 PRODUCT PARAMETERS

Ingredient:

Potato (88%), canola oil, corn starch, salt, dextrose (from maize).

Country of Origin: Made in Australia from at least 96% Australian ingredients

Storage Conditions:

Code Type: Best Before

Code Format: INHOUSE STANDARD: 01 MMM YY PPPDD hh:mm

Shelf Life Period: 720 Days (24 Months)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method: Per directions on label / pack
If more than one method on label, which one (E.g. Microwave, over, etc.): Deep Fry
If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

BAG

BEST BEFORE 01 MMM YY
ULV DD LL hh:mm

Code interpretation:

01 First day of the month, day/date of expiry
MMM Month (alpha)
YY Year of expiry (year of manufacture plus shelf life)
ULV Plant code for Ulverstone
DD Actual day/date of manufacture
LL Line number of manufacture
hh Time in 24 hour time, hours
mm Time in 24 hour time, minutes

SHIPPER

BEST BEFORE 01MMMY ULV DD hh:mm MDDMMMP

Code interpretation:

01 First day of the month, day/date of expiry
MMM Month (alpha)
YY Year of expiry (year of manufacture plus shelf life)
ULV Plant code for Ulverstone
DD Actual day/date of manufacture
hh Time in 24 hour time, hours
mm Time in 24 hour time, minutes
M'M' short for Manufacturing Data

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

Deep Fry

1. Preheat deep fryer to 180°C.
2. Deep fry frozen potato gems for 2½-3 minutes, shaking basket half way through.

Convection Oven

1. Preheat commercial fan forced oven to 180°C.
2. Spread frozen potato gems onto a perforated tray.
3. Cook for 15 minutes, shaking tray half way through.

8.2 Usage Advice

Cook from frozen.

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 20

Serving size: 100g

	Average Quantity per Serving	Average Quantity per 100g
Energy	662kJ	662kJ

Protein	2.9g	2.9g
Fat, total	7.7g	7.7g
- saturated	0.6g	0.6g
Carbohydrate	18.5g	18.5g
- sugars	<1.0g	<1.0g
Dietary fibre	1.8g	1.8g
Sodium	369mg	369mg

< MEANS LESS THAN.

10.0 CLAIMS

Nutrition

Additives

Advisory

<input checked="" type="checkbox"/>	Cook from frozen.
<input checked="" type="checkbox"/>	This Product Must Be Cooked Before Consumption

Sustainability

Storage

<input checked="" type="checkbox"/>	Keep frozen. Store at or below minus 18 °C.
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Marketing

Supply Chain

Marine Stewardship Council (MSC):	NA	MSC Factory Registration Number:	
Aquaculture Stewardship Council (MSC):	NA	ASC Registration Number:	

11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat	NO
Barley	NO
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites (≥10mg)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	NO
Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO

Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	YES
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO