



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

| | | | | | |
|-------------------------|---|-----------------------------------|-----------|-----------------|---|
| Product Name: | JW Passionfruit Pulp 12x840g | Declared Label Weight (g): | 840g | | |
| Common Name: | John West Passionfruit in Syrup 12 x 840g | Weight Measurement Method: | | | |
| Product Code: | 34159 | Pack Configuration: | 12x840g | | |
| Manufactured at: | Outsourced | Specification Date Issued: | 8/02/2021 | Version: | 1 |

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 Specification issue number has been replaced by version number as of July 2018.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:

John West passionfruit pulp is prepared from varieties of fruit conforming to the species Genus passiflora. The flesh (pulp) of the whole ripe sound fruit together with heavy syrup is packed in hermetically sealed containers and processed by heat to achieve commercial sterility.

3.0 PRODUCT PARAMETERS

Ingredient:

Passionfruit pulp (52%), water, sugar, thickener (guar gum).

Country of Origin: Made in Peru

Storage Conditions: Ambient

Code Type: Canned

Code Format: Company Code

Shelf Life Period: 720 Days (24 Months) (2 Years)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method:

As is from container / packet

If more than one method on label, which one (E.g. Microwave, over, etc.):

If Other, describe:

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

Can:

7 = Production Year, 2017 - 026 = Julian date of production - PF = code for passionfruit - MA = Factory ID
e.g. 7 026 PFMA

Case:

7 = Production Year, 2017 - 026 = Julian date of production - PF = code for passionfruit - MA = Factory ID
e.g. 7 026 PFMA

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

Ambient

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

8.2 Usage Advice

NIL.

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 20

Serving size: 42g

| | Average Quantity per Serving | Average Quantity per 100g |
|---------------|------------------------------|---------------------------|
| Energy | 199kJ | 474kJ |
| Protein | 0.4g | 0.9g |
| Fat, total | 0.7g | 1.6g |
| - saturated | 0.1g | 0.3g |
| Carbohydrate | 9.1g | 21.6g |
| - sugars | 9.0g | 21.4g |
| Dietary fibre | 1.7g | 4.0g |
| Sodium | 10mg | 23mg |

10.0 CLAIMS

Nutrition

Additives

| | |
|-------------------------------------|-----------------------------------|
| <input checked="" type="checkbox"/> | No Artificial Colours or Flavours |
|-------------------------------------|-----------------------------------|

Advisory**Sustainability****Storage**

| | |
|-------------------------------------|--|
| <input checked="" type="checkbox"/> | Refrigerate unused product in a sealed container. Use within 3 days. |
|-------------------------------------|--|

Marketing**Supply Chain**

| | | | |
|---|--|---|--|
| Marine Stewardship Council (MSC): | | MSC Factory Registration Number: | |
| Aquaculture Stewardship Council (MSC): | | 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 ($\geq 10\text{mg}$) | 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 | NO |
| Chilli | NO |
| Capsicum | NO |
| GMO | NO |
| Irradiated Ingredients | NO |
| Nano Technology | NO |