Food Safety CODEX HACCP SAIGLOBAL	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Spec	cification
Origin	VIETNAM	Date of issue	13.11.2023
Product Code(s)	DV3150	Supersedes	4.7.2022
Product	VEGGIE CHIPS (6 mix)	Page 1 of 3	

Product Description:

Mixed vegetable chips (squash, sweet potato, purple sweet potato, squash, carrot, taro and green beans) are processed by a vacuum frying method, the latest technology, using the carefully selected raw materials from the best growing regions. No artificial colour, flavour preservative or any other chemical is added during the process. The vegetables' natural



colour, flavour and nutrition, including the vitamins, minerals and fibre are retained in the final product. It is the natural, healthy snack.

Organoleptic properties:

Colour from as pictured Odour sweet and free from offending odours Taste sweet and free from offending flavours.

Ingredients:

Sweet Potato, Purple Sweet Potato, Squash, Carrot, Taro, Green Bean, Non-GMO Non-Hydrogenated Canola and/or Sunflower Oil, Dextrin, Salt.

Physical /Grade Parameters:

Product	Defects	Total Moisture
description		
Veggie chips 6 mix	- Foreign objects 0% - <20% breakage due to transportation and handling	<4%

Food Safety CODEX HACCP	RATH & CO-TRADING PTY LTI Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Spe	Product Specification	
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Microbial Parameters:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<3cfu/g
Total Plate count	<10000cfu/g
Yeast and Mould	<500cfu/g

Nutritional Information:

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 12 months when stored under ambient temperatures <20C.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59% or in refrigerated conditions. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

NUTRITIONAL INFORMATION			
	Serving size:100g		
	Quantity Per serving	Quantity Per 100g	
Total carbohydrates	78.6g	78.6g	
Dietary Fibre	7.1g	7.1g	
Sugars Total	14.3g	14.3g	
Protein	1.0g	1.0g	
Calories	464	464	
Calories from fat	125	125	
Total Fat:	14.3g	14.3g	
Saturated fat	0g	0g	
Cholesterol	0g	0g	
Sodium	446mg	446mg	

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<u>Allergen</u>	Present in Product
	YES / NO
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacea & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	YES

^{*} Naturally occurring Sulphites are present in this product. No Sulphites are added.

Packaging/Weight:

Product is packed 6 x 1.5kg in metal foil bags per carton (dimensions 41 x 38 x 29 cm per carton). Bag dimensions (After loading with Vegetable Chips), height 27 cm x width 20 cm x thickness 12 cm app. Empty bag weight is 52gm, empty carton weight is 1.4kg. Palletisation 36-40 cartons per pallet average, weights may vary depending on customer requirements.

Intended Use:

As ingredients in prepared and processed foods, and for general consumption.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.