

Product Specification

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Nutrifresh

Baked Egg Custard Code: NF136

Smooth egg custard dessert.

Ingredient Declaration

Full Cream Milk, Egg Pulp (27%) (Whole Eggs), Sugar, Starch (Modified Waxy Maize Starch (1422)), Full Cream Milk Powder (Whole Milk, Milk Solids), Vanilla Essence, Nutmeg.



Unit Weight		1.6 kg			
Nutrition Information		Group		3	
Servings per package: 16 • Serving Size: 100 g		Analysis Type		Theoretical	
		Average Quantity per Serving		Average Quantity per 100 g	
Energy (kJ)		620 (148 Cal)		620 (148 Cal)	
Protein (g)		6.1		6.1	
Fat, Total (g)		5.7		5.7	
- Saturated (g)		2.9		2.9	
Carbohydrate (g)		18.7		18.7	
- Sugars (g)		15.3		15.3	
Sodium (mg)		49		49	
Labelling				Defrosting Instructions	
Carton Label Applied	YES	Ingredient List	YES	Thaw product for 24 hours. Once defrosted, use within 48 hours.	
Product Label Applied	YES	Units per Carton	6		
Inner Barcode		9352380000516		Rethurmulation Instructions	
Carton Barcode		19352380000513		Heat with lid on at 140 degrees for 1h or until reached temperature. CAUTION: PRODUCT MAY BE VERY HOT AFTER REHEATING.	
Allergens	Contains Milk, Eggs. May Contain N/A.			Nutrifresh Authorisation	
Shelf Life	Frozen Product - Best Before 365 days from date of manufacture.			Jessica Pope Nutritionist & Product Development Officer BSc of Health Science MSc of Dietetics	
Storage	Store at -18 degrees C.				
Food Safety HACCP	NutriFresh is committed to the production of high quality, safe food products. To this end we have developed and implemented a Quality System that meets the requirements of HACCP Certification and AS/NZS ISO 9001:2015.				

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For all order enquiries please call (07) 3349 9855

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