Product Name	**Classico Pesto**	**Product Code**	**14**
Product Brand	Bippi Foods	Product Category	Pesto Sauce

Certification	Licensed/registered for **Victoria Food Act 1984** and certified for **HACCP Codex** principles		
Licence	Merri-bek Council | PRE2/2022/180 | Class 2	Food Safety	Food Act 1984 + HACCP Codex 2020

Product Description	Appearance	Pesto Sauce	
Unit Size LxWxH mm	81 x 67 x 67mm	Expiry Type	BB = Best Before
Pack Size kg	**Glass Jar**: 185 g. ; Plastic Tubs 1.2kg	Shelf Life, **Unopened**	24 months
Identification Code	**Best Before** DD Mmm YYYY	Shelf Life, **Opened**	2 weeks, re-sealed and chilled

Claim Suitability	Halal?	Vegetarian?	Organic %?	GMO-Free?	Healthy Star Rating	-
	Suitable	Yes	-	Yes		
	Kosher?	Vegan?	Gluten Free	Irradiation-Free?		-
	Suitable	Yes	Yes	Yes		

Health Claims	Health Claims abides by current regulations as set in the **FSANZ Code | Standards 1.2.7, 1.2.8, 1.3.2**
Protein	-
Dietary Fibre	-
Carbohydrate	-
Sugars	-

Legislation	Labelling abides by current labelling regulations as set in the **FSANZ Code**
Composition (Descending order) **Red** = allergen	Basil (35%), Roasted CASHEW, Extra Virgin Olive Oil, Parmesan Grated Chesse (Pasteurised MILK, Salt, Rennet Non-Animal, Cultures, Lipase, Anti-Caking Agent (460)), Sunflower Oil, Garlic, Lemon, Salt, White Vinegar. CONTAINS MILK AND CASHEW
Health Claims (FRONT of packaging)	-
Marketing Claims	-
GMO Status	All ingredients are free of GMO (Genetically Modified Organisms) as set in FSANZ Code, Standard 1.5.2
Irradiation Status	All ingredients are free of Irradiation as set in FSANZ Code, Standard 1.5.3

Nutrition Information Panel

Servings per package:	4	
Serving size:		46 g
	Average quantity per serving	Average quantity per 100 g
Energy	899 kJ	1941 kJ
	215 (Cal)	464 (Cal)
Protein	3.1 g	6.8 g
- gluten	Not detected	Not detected
Fat, total	21.4 g	46.3 g
- saturated	3.6 g	7.8 g
Carbohydrate	3.1 g	6.6 g
- sugars	0.6 g	1.4 g
Sodium	199 mg	430 mg

Image of Product



NIP Resource	**2025 02 13 - FM2510490 - Pesto - Classico (NIP, aW, pH)**

Allergens	Labelling abides by current labelling regulations as set in the **FSANZ Code**						
	Animal		Grains, Legumes		Tree Nuts		Other
	Milk	1	Lupin	-	Almond	-	Sesame -
	Egg	-	Peanut	-	Brazil nut	-	Sulphites -
			Soy	-	Cashew	1	
	Fish	-			Hazelnut	-	
Allergen Matrix - = Not present.	Crustacea	-	Wheat/Gluten	-	Macadamia	-	

Product Name	**Classico Pesto**		**Product Code**	**14**
1 = Declared ingredient 2 = Supplier's ingredient allergen declaration of a "may contain" 2b = Equipment sharing or powder-form ingredient within our facility 3 = Within same facility	Mollusc -	Gluten: Barley -	Pecan -	**Note about 2b**: • Currently, there are no allergens to be declared, as we are an allergen-free facility • All other #2s are our supplier's "may contain" statements
		Gluten: Oats -	Pine nut -	
		Gluten: Rye -	Pistachio -	
			Walnut -	
Allergen Declaration	**Allergen Free**	No	**May Contain**	-
FSANZ Mandatory **Declarations**	**Contains:**	**MILK, CASHEWS**		
PAL | Precautionary Allergen Labelling statement	**May contain:**	**-**		

Country of Origin	Country of Origin abides by **Country of Origin Food Labelling Information Standard 2016**
Country of Origin	Made in Australia from at least 35% Australian ingredients

Packaging	Material	Units per Pack	Measurement in WxLxH **mm**		
Primary Structure	**Glass jar with a fitted, pop-seal lid**	1	81 x 67 x 67mm		
Jar	190 ml flint glass round jar, 63 mm twist				
Lid	63 mm gold metal puff compound RTO no button twist cap				
Secondary - Shipper	Corrugated carton	6 units	207 x 140 x 84		
CHEP pallets	Wood pallets of hardwood three bear construction	Per Layer	42	1165 x 1165 x 960	
		Total Layers	6	Total Shippers	252

Packaging	Material	Units per Pack	Measurement in WxLxH **mm**
Transportation	Food transport vehicles		
Storage/Handling Conditions	Store in a cool, dry place away from direct sunlight		
Intended Use	This product is ready to eat		
Consumer Preparation	Refrigerate after opening and consume within 14 days		
Warning	-		

HACCP Attributes	Where applicable, via a NATA-accredited laboratory					
Microbial Criteria	Standard Plate Count, cfu/g	<1,000	B.cereus, cfu/g	<100	Listeria sp	ND in 25 g
	Clostridium perfringens, cfu/g	<10	C+ Staph, cfu/g	<100	Salmonella sp	ND in 25 g
	Clostridia spores, cfu/g	ND in 25 g	E.coli, MPN/g	<10	Yeast/Mould	<100
Chemical Criteria	Gluten	ND	pH	<4.6		
	NIP Source	NIP via inhouse software. Randomly/as required via NATA-accredited laboratory				
Physical Criteria	Foreign Matter*	Nil				
	Serious Defects	Nil	X-Ray	-	Metal	-

* **Foreign matter**: Natural foreign matter e.g. hull, stones, sticks. **Not permitted**: Glass, metal, wood, plastic.