



DOCUMENT CODE : Cheese & Spinach Log 150g.doc

EFFECTIVE DATE : 4 September 2018

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DOCUMENT TITLE : Product Information Sheet

**Product Names & Net Weight:** Cheese & Spinach Log 150g Net

**Product Description and Packaging:**

Savoury baked product with cheese and spinach filling wrapped in puff pastry baked light golden brown. Open pastry ends show cream coloured filling with dark green spinach.

Primary Packaging: Printed, food-grade, heat-stable, perforated plastic film. (Unless otherwise specified.)

Secondary Packaging: Paper-lined plastic crate, or cardboard carton.

**Ingredient List:**

Ricotta cheese (45%) [whey, milk, food acid (330), salt], flour [wheat flour, vitamins (thiamin, folate)], margarine [vegetable fats and oils, water, salt, emulsifiers (471, soy 322), acidity regulator (331, 330), antioxidant (307b or 320), colours (160b, 100) and flavours], spinach (11%), fetta cheese (9%) [milk, culture, non-animal rennet (enzyme), salt, mineral salt (509), colour (141)], egg, iodised salt, colours (102, 110). May contain traces of peanuts, tree nuts and sesame seeds.

**Allergen Statement:**

Allergen statement is incorporated in the ingredient listing. This statement has been derived based on systematic risk assessment considering ingredient information from suppliers and preparation at Glenroy Bakery.

Contains Milk, Wheat, Soy and Egg. Ingredient contained manufactured on line with products containing peanuts. Manufactured on line with products containing rye, barley, oats, peanuts, tree nuts (walnuts, almond, hazelnut) and sesame seeds.

**Nutritional Panel:**

<b>NUTRITION INFORMATION</b>		
Servings per package: 1		
Serving size: 150g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1620kJ (386Cal)	1080kJ (258Cal)
Protein	13.9g	9.3g
Fat, Total	25.4g	17.0g
- Saturated	16.4g	11.0g
Carbohydrate	26.1g	17.4g
- Sugars	1.7g	1.2g
Sodium	744mg	496mg

**Country of Origin:**

Made in Australia from local and imported ingredients

**Labelling Requirements:**

Where product is individually packaged for retail sale: Product name, ingredients including percentage characterising ingredients/components and allergen statement, company name, street address and contact details, country of origin statement, net weight, nutritional information panel, Best Before date, storage instructions, and preparation instructions and special labelling if required below.

Information available on request of Glenroy Bakery for mixed orders.

*Products containing wheat, rye, barley, oats, soy, sesame seeds, peanuts, tree nuts, dairy, honey and egg products are produced from the same facility.*



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**Storage & Distribution Conditions:**

Store product refrigerated at or below 5°C.

**Special Labelling & Consumer Preparation Requirements:**

Labelled with:

“Heat in Bag:

1. Preheat oven to 180°C.
2. Leave product in wrapper.
3. Heat for approx. 25 minutes.”

For food safety in reheating, raise core temperature of product to  $\geq 75^{\circ}\text{C}$  within 1 hour. Do not overload oven. Discard if not consumed. The instruction above is expected to achieve this; though more time may be required depending on individual oven.

**Best Before:**

Best Before is 14 days from manufacture.

Package might also state batch code, where stated it is required for traceability.

Unless best before stated on packaging, this product is a fresh product and is best consumed within 1 day from the date of delivery.

Shelf Life may be extended by freezing the product for up to 6 months.

**Microbiological Limits:**

Standard Plate Count	< 100,000 cfu/g
Coliforms	< 100 cfu/g
Escherichia Coli	< 10 cfu/ g
Coagulase Positive Staphylococci	< 100 cfu/g
Bacillus cereus	< 400 cfu/g (target), 10,000 cfu/g (rejection)

**Intended Use:**

Intended for general human consumption.

**Method of Preservation:**

Cooked and temperature control (refrigeration).

**GM and Irradiation Status:**

This product is “Non-GM”. Based on current regulation definitions and supplier information, this product does not require labelling under Standard 1.5.2 of the FSANZ Food Standards Code.

This product is “Non-irradiated”. Based on current regulation definitions and supplier information, this product does not require labelling according to the FSANZ Food Standards Code.