



DOCUMENT CODE : Chocolate Mini Muffin.doc

EFFECTIVE DATE : 4 September 2018

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Chocolate Mini Muffin

Product Description and Packaging:

Moist choc-flavoured muffin including choc chips. Crumb is brown, chocolaty colour and top is baked to crust and contained in food-grade paper patty pan.

Primary Packaging: Food grade plastic or paper liner.

Secondary Packaging: Plastic crate or cardboard box.

Ingredient List:

Ingredients: Muffin mix [wheat flour, sugar, vegetable fat (vegetable oil, emulsifiers (471, 477), antioxidant (307)), milk solids, thickener (1422), raising agents (500, 541), salt, flavour, vegetable gum (415), emulsifier (481), acidity regulator (330), vegetable oil (with antioxidant (307))], egg, vegetable oil, water, choc chips (8%) [sugar, vegetable fat, cocoa, milk solids, emulsifier (322 soy, 476), flavours], chocolate flavoured paste (2.0%) [contains colours (122, 133, 150c (sulphite preservative (223)), 155), flavours, vegetable gum (415), preservative (202)]. May contain traces of peanuts, walnut, almond, hazelnut, other tree nuts, sesame seeds and honey due to shared equipment.

Allergen Risk Assessment Detail:

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

Contains Wheat, Milk, Egg and Soy. Contains added sulphites calculated to be at less than 1mg/kg from ingredients. Ingredient contained manufactured on line with products containing peanuts and tree nuts (tree nut varieties not named by supplier). Manufactured on line with products containing rye, oats, barley, tree nuts (walnuts, almonds and hazelnut), sesame seeds, and honey.

Nutritional Panel:

NUTRITION INFORMATION		
Servings per package: 1		
Serving size: 1 muffin		
	Average Quantity per Serving	Average Quantity per 100g
Energy	710kJ (170Cal)	1580kJ (377Cal)
Protein	2.2g	5.0g
Fat, Total	8.8g	19.5g
- Saturated	2.4g	5.3g
Carbohydrate	20.2g	44.9g
- Sugars	12.2g	27.1g
Sodium	166mg	369mg

Country of Origin:

Made in Australia from local and imported ingredients

Labelling Requirements:

These products are for mixed, bulk orders only except where specifically stated in Intended Use section below. Where baked products are bagged or wrapped to protect or retain product characteristics this does not imply suitability for retail sale.

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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Where packaged product is specifically noted above as suitable for customer on-selling product will be labelled in a manner suitable 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 (unless exempt by trade measurement legislation, as is the case with in baked products in bags of 8 or less where the number of items can be seen through the packaging), nutritional information panel, Best Before date, storage instructions, and preparation instructions and special labelling if required below.

Individual serve cakes and biscuits 125g or less are exempt from Net weight declaration.

Information available on request of Glenroy Bakery for mixed orders; with lot identification being date of invoice.

Storage & Distribution Conditions:

This product may be stored at room temperature (at or below 20°C).

Special Labelling & Consumer Preparation Requirements:

No further preparation required before consumption.

Best Before:

Unless stated on packaging, this product is best consumed within 1 day from the date of delivery. Where a best before date is given this will be 5 days from date of manufacture (4 days from date of delivery).

Shelf Life may be extended by freezing the product for up to 3 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:

Baked (reduced water activity).

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.