



DOCUMENT CODE : Coconut Slice 135g Net.doc

EFFECTIVE DATE : 4 September 2018

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Coconut Slice 135g Net (wrapped and unwrapped)

Product Description and Packaging:

Shortbread base with baked coconut filling layer, layered with red fruit filling and with diagonal lattice lines on top.

Primary Packaging: Food-grade plastic liner or paper for unwrapped. Sealed in food-grade plastic (labelled) for wrapped product.

Secondary Packaging: Plastic crate or cardboard tray.

Ingredient List:

Sugar, coconut (23%) [desiccated coconut, sulphite preservative (223)], egg, flour [wheat flour, vitamins (thiamin, folate)], red fruit layers (10%) [sugar, apple, acidity regulator (330), vegetable gum (440), colours (124, 122), preservative (202), colours, flavour, antioxidant (300)], shortening [vegetable oil, water, salt, emulsifiers (471, 322 soy), acidity regulator (270, 330), flavour, antioxidant (320), colour (160a)], margarine [vegetable oil, water, salt, milk solids, emulsifiers (vegetable 471, 472c), antioxidant (304), flavour, colour (160a), acidity regulator (330)], milk solids, raising agents (450, 500,170), colours (102, 110). May contain traces of peanuts, tree nuts, sesame seeds and honey.

Allergen Statement:

Contains Wheat, Egg, Milk, Soy and Sulphites added at 10mg/kg or more (at approx. 23mg/kg). Ingredient contained manufactured on line with products containing peanuts and tree nuts (supplier does not state type). Manufactured on line with products containing sesames seeds. other gluten-containing cereals (rye, oats, barley), tree nuts (walnuts, almond, hazelnut) and honey.

Nutritional Panel:

NUTRITION INFORMATION		
Servings per package: 1		
Serving size: 135g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	2710kJ (646Cal)	2000kJ (479Cal)
Protein	8.4g	6.2g
Fat, Total	37.8g	28.0g
- Saturated	27.3g	20.2g
Carbohydrate	67.9g	50.3g
- Sugars	48.8g	36.2g
Sodium	252mg	187mg

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:

Recommended: Refrigerate at 5°C or below.
Maybe stored at room temperature (20°C or below).

Special Labelling & Consumer Preparation Requirements:

No further preparation required before consumption.

Best Before:

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

Wrapped product is given a Best Before of 3 days from delivery, which is 4 (or 5) days from manufacture.

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:

Low water activity and baking.

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 Standard 1.5.3 of the FSANZ Food Standards Code.