



DOCUMENT CODE : Sourdough Bread 680g Net.doc

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Vienna Sourdough Block (5060) and Toast (5065) 680g Net

Product Description and Packaging:

Bread with fermented sourdough culture baked in vienna loaf shape.

Available unsliced (Block) or toast thickness slice.

Primary Packaging: Food grade plastic or paper liner, plastic bag or film wrap.

Secondary Packaging: Plastic crate or cardboard box.

Ingredient List:

Flour [wheat flour, vitamins (thiamin, folate)], water, sourdough culture [contains fermented wheat and rye flour dough culture, acidity regulators (260, 330), milk whey protein, humectant (422), spice], iodised salt, vegetable oil, yeast. May contain traces of egg, soy, peanuts, walnuts, almonds and hazelnut, other tree nuts (not specified by ingredient suppliers, and sesame seeds.

Allergen Risk Assessment Detail:

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 Wheat, Rye, Milk and Soy. Ingredient contained manufactured on line with products containing peanuts and tree nuts (tree nut varieties not named by supplier) and other allergens known to be present on the production line at Glenroy Bakery. Manufactured on line with products containing barley, oats, egg, soy, peanuts, tree nuts (walnuts, almonds and hazelnut) and sesame seed.

Nutritional Panel (based on calculated theoretical values):

NUTRITION INFORMATION		
Servings per package: 1		
Serving size: 680g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	7020kJ (1680Cal)	1030kJ (247Cal)
Protein	53.6g	7.9g
Fat, Total	15.8g	2.3g
- Saturated	1.6g	0.2g
Carbohydrate	332g	48.8g
- Sugars	8.8g	1.3g
Sodium	3570mg	525mg

Vienna Toast nutritional values have not been given as serve (slice) size varies greatly. For indication refer to nutritional values for Block (unsliced) variety and consider as a percentage portion for dietary control purposes.


Country of Origin:

Made in Australia.

Labelling Requirements:

All Glenroy Bakery bread loaf and bread roll products are for mixed, bulk orders only except where specifically stated in Intended Use section below. Where bread/roll products are bagged or wrapped to protect or retain product characteristics (e.g. keep slices of loaf together) 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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Information available on request of Glenroy Bakery for mixed orders; with lot identification being date of invoice.

Storage & Distribution Conditions:

Store at room temperature (20°C or below).

Special Labelling & Consumer Preparation Requirements:

No further preparation required before consumption.

Best Before:

Unless stated on packaging, this product is a fresh product and is best consumed within 1 day from the date of delivery. Where a best before date is given this will be 4 days from date of manufacture (3 days from date of delivery).

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)

Chemical Criteria:

Baker's (breadmaking) flour is used, which is fortified with thiamin and folic acid, and iodised salt is used for compliance to standard 2.1.1 of the FSANZ Food Standards Code.

Intended Use:

Intended for general human consumption. Target customer is food service or similar use by customers such as schools, cafes, etc. as mixed/bulk orders. Glenroy Bakery do not intend these bread and/or roll products as suitable for retail sale (on-selling by the customer).

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 Standard 1.5.3 of the FSANZ Food Standards Code.