



DOCUMENT CODE : Focaccia Half Tray 1.5kg

EFFECTIVE DATE : 26 September 2019

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Focaccia ½ Tray. 1.5kg Net

Product Description and Packaging:

Plain pizza bases without tomato sauce or other topping. Product dimensions are approx. 330 x 460 x 40mm high.

Primary Packaging: Food grade plastic shrink film.

Secondary Packaging: Plastic crate.

Ingredient List:

Flour [wheat flour, vitamins (thiamin, folate)], water, yeast, vegetable oil, vinegar, iodised salt, soy flour, emulsifiers (vegetable 471, or 481, 472e), sugar, preservative (282). May contain traces of sesame seeds, peanuts, tree nuts, egg and milk.

Allergen Statement:

Contains Wheat and Soy. Ingredient contained manufactured on line with products containing peanuts and tree nuts (supplier does not state type). Manufactured on line with products containing tree nuts (walnuts, almond, hazelnut), rye, barley, oats, sesame seeds, egg and milk. Added sulphites calculated to be <2 mg/kg.

Nutritional Panel (based on calculated theoretical values):

NUTRITION INFORMATION		
Servings per package: 24		
Serving size: 250g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	3180kJ (761Cal)	1270kJ (304Cal)
Protein	23.8g	9.5g
Fat, Total	11.0g	4.4g
- Saturated	1.5g	0.6g
Carbohydrate	142g	56.7g
- Sugars	5.5g	2.2g
Sodium	1540mg	615mg

Country of Origin:

Made in Australia from local and imported ingredients.

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 this does not imply suitability for retail sale.

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 rolls in bags of 8 or less where the number of rolls can be seen through

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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the packaging), 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.

Storage & Distribution Conditions:

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

Special Labelling & Consumer Preparation Requirements:

No further preparation required before consumption for food safety.

Where a hot-serve product is desired:

1. Remove from wrapper and place on oven-safe tray.
2. Top or fill as desired.
3. Preheat oven to 180°C.
4. Heat for approx. 25 minutes or until golden brown.

Best Before:

Unless 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 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.

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

Method of Preservation:

Cooked/baked (lowered 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.