



DOCUMENT CODE : Jumbo Sausage Roll 190g Net

EFFECTIVE DATE : 26 September 2019

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Jumbo Sausage Roll 190g Net

EAN No: 9 318749 532005

Product Description and Packaging:

Savoury baked product. Seasoned sausage meat filling encased in open-ended log-shaped puff pastry baked light golden brown.

Primary Packaging: Pre-printed, food-grade, heat-stable, micro-perforated plastic film.

Secondary Packaging: Cardboard tray in plastic crate, or cardboard box.

Ingredient List:

Ingredients: Meat 38% (beef and lamb), water, flour [wheat flour, vitamins (thiamin, folate)], margarine [vegetable fats and oils, water, salt, emulsifiers (vegetable 471, 472c, soy 322), acidity regulator (331, 330), antioxidant (307b, 304), colours (160a) and flavours], breadcrumbs [wheat flour, vitamins (thiamin, folate), water, yeast, iodised salt, vegetable oil, soy flour, emulsifiers (471, or 481, 472e), sesame seeds, sugar, wheat gluten, milk solids], blend [rice flour, salt, mineral salt (451), preservative (223), herb and spice extracts], dried onion, egg, seasoning [maize starch, chicken fat and powder, onion powder, flavour, yeast extract, flavour enhancer (635), colour (150c)], black pepper, iodised salt, colours (102, 110). Contains added sulphites at more than 10mg/kg. May contain traces of peanuts, walnut, almond, hazelnut, and other tree nuts due to shared equipment.

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 Wheat, Milk, Egg, Soy, Sesame seeds and Sulphites. Contains added sulphites calculated to be at approximately 300mg/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).

Nutritional Panel (based on calculated theoretical values):

NUTRITION INFORMATION		
Servings per package: 1		
Serving size: 190g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	2060kJ (493Cal)	1090kJ (260Cal)
Protein	20.2g	10.6g
Fat, Total	29.4g	15.5g
- Saturated	12.2g	6.4g
Carbohydrate	38.2g	20.1g
- Sugars	1.7g	0.9g
Sodium	1230mg	645mg

Country of Origin:



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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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.

Storage & Distribution Conditions:

Store refrigerated at or below 5°C.

Special Labelling & Consumer Preparation Requirements:

No further preparation required for food safety before consumption; however, reheating generally considered desirable.

Labelled with:

"Heat in Wrapper:

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.

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).

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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.