



DOCUMENT CODE : Mini Cheese & Spinach Log 500g Net

EFFECTIVE DATE : 26 September 2019

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Mini Spinach & Cheese Logs. 500g Net

Product Description and Packaging:

Savoury baked product with cheese and spinach filling wrapped in puff pastry baked light golden brown. Open pastry ends show cream coloured filling with dark green spinach. 12 in a packet.

Suitable for lacto-ovo vegetarian diet.

Primary Packaging: Food-grade cardboard tray and plastic film.

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

Ingredient List:

Ricotta cheese (45%) [whey, milk, food acid (330), salt], flour [wheat flour, vitamins (thiamin, folate)], margarine [vegetable fats and oils, water, salt, emulsifiers (471, soy 322), acidity regulator (331, 330), antioxidant (307b or 320), colours (160b, 100) and flavours], spinach (11%), fetta cheese (9%) [milk, culture, non-animal rennet (enzyme), salt, mineral salt (509), colour (141)], egg, iodised salt, colours (102, 110). May contain traces of peanuts, tree nuts and sesame seeds.

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 Milk, Wheat, Soy and Egg. Ingredient contained manufactured on line with products containing peanuts. Manufactured on line with products containing rye, barley, oats, peanuts, tree nuts (walnuts, almond, hazelnut) and sesame seeds.

Nutritional Panel (based on calculated theoretical values):

NUTRITION INFORMATION		
Servings per package: 12		
Serving size: 50g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	539kJ (129Cal)	1080kJ (258Cal)
Protein	4.6g	9.3g
Fat, Total	8.5g	17.0g
- Saturated	5.5g	11.0g
Carbohydrate	8.7g	17.4g
- Sugars	0.6g	1.2g
Sodium	248mg	496mg

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 (unless exempt by trade measurement legislation), nutritional information

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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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 product refrigerated at or below 5°C.

Special Labelling & Consumer Preparation Requirements:

Labelled with:

“Remove from packaging:

1. Preheat oven to 180°C.
2. Place on ovenproof tray
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.

Unless best before 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 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).

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.