



DOCUMENT CODE : Mini Vegetable Pasties 1.2kg Net

EFFECTIVE DATE : 26 September 2019

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Mini Vegetable Pasties 1.2kg Net

Product Description and Packaging:

12 vegetable pasties at approximately 100g each.

Savoury baked product vegetable mix filling encased in D-shaped puff pastry baked light golden brown.

Product is suitable for a lacto-ovo vegetarian diet, but not for vegan diet.

Primary Packaging: Pre-printed, food-grade, heat-stable, perforated/micro-perforated plastic film. (Unless otherwise specified.)

Secondary Packaging: Paper-lined plastic crate, or cardboard carton.

Ingredient List:

Ingredients: Vegetables (45%) [potato, carrot, peas, dried onion], 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], water, breadcrumbs [wheat flour, vitamins (thiamin, folate), yeast, iodised salt, vegetable oil, soy flour, emulsifiers (471, or 481, 472e), sesame seeds, sugar, wheat gluten, milk solids], thickener (1422), egg, iodised salt, black pepper, colours (102, 110). Contains sulphites. May contain traces of peanuts, tree nuts (walnut, almonds, hazelnut and others) and crustacea.

Allergen Statement:

Contains Wheat, Egg, Milk, Sesame seeds, Soy and added Sulphites at approx. 70mg/kg. Ingredient contained manufactured on line with products containing crustacea, peanuts, and tree nuts (not specified by supplier). Manufactured on line with products containing rye, barley, oats, peanuts, and tree nuts (walnut, almonds and hazelnut).

Nutritional Panel:

NUTRITION INFORMATION		
Servings per package: 12		
Serving size: 100g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	882kJ (211Cal)	882kJ (211Cal)
Protein	4.0g	4.0g
Fat, Total	10.9g	10.9g
- Saturated	7.0g	7.0g
Carbohydrate	22.1g	22.1g
- Sugars	2.5g	2.5g
Sodium	349mg	349mg

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

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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weight (unless exempt by trade measurement legislation), 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 product 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:

“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. May be ex-frozen.

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.