



DOCUMENT CODE : Potato Pie 250g Net

EFFECTIVE DATE : 25 September 2019

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Potato Pie 250g Net

EAN No: 9 318749 521009

Product Description and Packaging:

Savoury pie. Rich filling of beef with gravy encased in a base of shortcrust pastry and topped with hand-piped potato swirl baked light golden brown.

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

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

Ingredient List:

Beef (28%), flour [wheat flour, vitamins (thiamin, folate)], potato flakes [potato, emulsifier (471), mineral salt (450), sulphite preservative (222), acidity regulator (330)], shortening [vegetable fats and oils, emulsifiers (soy 322, vegetable 471, colour (160a)], thickener (1422), textured vegetable protein (defatted soy meal, colour (150d)), margarine [vegetable oil, water, salt, milk solids, emulsifiers (vegetable 471, 472c), antioxidant (304), flavour, colour (160a), acidity regulator (330)], iodised salt, dried onion, seasoning [maize starch, beef fat (beef fat, acidity regulators (330, 260)), yeast extract, soy sauce powder, flavours, hydrolysed wheat, corn and soy protein, colours (150d, 150c), onion powder, flavour enhancer (635), spice, herbs], colour (150c), preservative (202), pepper.

Contains sulphites at 10mg/kg or more. May contain traces of egg, peanuts, walnut, almond, hazelnut, other tree nuts (not specified by ingredient suppliers), and sesame seeds due to shared equipment.

Allergen Statement:

Contains Wheat, Milk, Soy and Sulphites added at 10mg/kg or more. Contains added sulphites calculated to be at approximately 26mg/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 egg, rye, oats, barley, tree nuts (walnuts, almonds and hazelnut) and sesame seeds.

Nutritional Panel (based on calculated theoretical values):

| NUTRITION INFORMATION | | |
|------------------------------|------------------------------|---------------------------|
| Servings per package: 1 | | |
| Serving size: 250g | | |
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 2180kJ (521Cal) | 873kJ (208Cal) |
| Protein | 27.0g | 10.8g |
| Fat, Total | 25.4g | 10.1g |
| - Saturated | 13.3g | 5.3g |
| Carbohydrate | 46.1g | 18.4g |
| - Sugars | 2.7g | 1.1g |
| Sodium | 1180mg | 472mg |

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 (unless exempt by trade measurement legislation), nutritional information panel, Use By date, storage instructions, and preparation instructions and special labelling if required below.

Information available on request of Glenroy Bakery for mixed orders.

Storage Conditions:

Store product refrigerated at or below 5°C.

Special Labelling & Consumer Preparation Requirements:

Labelled with:

"Heat in Wrapper:

1. Preheat oven to 180°C.
2. Leave product in wrapper.
3. Heat for approx. 30 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 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) |

Chemical Criteria:

Pies contain a minimum of 250mg/kg of meat flesh according to the requirements of the Food Standards Code standard 2.2.1 unless other ingredients are incorporated. Standard therefore does not apply as such to this product.

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.

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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.