



DOCUMENT CODE : Texan Apple Cinnamon Muffin Plain 160g

EFFECTIVE DATE : 25 September 2019

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DOCUMENT TITLE : Product Information Sheet

**Product Names & Net Weight:** Texan Apple Cinnamon Muffin - Plain. 160g Net

**Product Description and Packaging:**

Moist apple and cinnamon muffin. Crumb light coloured and top is baked to golden brown crust. (Distinct apple pieces may not be evident due partial puree effect during ingredient blending.) Contained in food-grade paper patty pan.

Primary Packaging: Food grade plastic or paper liner, or individually wrapped in food grade plastic film.

Secondary Packaging: Plastic crate or cardboard box.

**Ingredient List:**

Ingredients: Muffin mix [wheat flour, sugar, vegetable fat (vegetable oil, emulsifiers (471, 477), antioxidant (307)), milk solids, thickener (1422), raising agents (500, 541), salt, flavour, vegetable gum (415), emulsifier (481), acidity regulator (330), vegetable oil (antioxidant (307))], egg, vegetable oil, diced apple (10%) [apple, preservative (202, sulphite 223)], water, blend (contains flavour, colour (102, 133)), cinnamon. May contain traces of soy, peanuts, walnut, almond, hazelnut, other tree nuts, sesame seeds and honey due to shared equipment.

**Allergen Statement:**

Contains Wheat, Milk, Egg and Sulphites. Added sulphites at approximately 35mg/kg in product. 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), soy, sesame seeds, and honey.

**Nutritional Panel:**

<b>NUTRITION INFORMATION</b>		
Servings per package: 1		
Serving size: 160g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	2270kJ (543Cal)	1420kJ (340Cal)
Protein	7.4g	4.6g
Fat, Total	28.0g	17.5g
- Saturated	5.7g	3.5g
Carbohydrate	64.4g	40.2g
- Sugars	37.2g	23.3g
Sodium	547mg	342mg

**Country of Origin:**

Made in Australia with local and imported ingredients.

**Labelling Requirements:**

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 baked products in bags of 8 or less where the number of rolls can be seen through the packaging), nutritional information panel, Best Before date, storage instructions, and preparation instructions and special labelling if required below.

*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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DOCUMENT TITLE : **Product Information Sheet**

Information available on request of Glenroy Bakery for mixed orders; with lot identification being date of invoice.

**Storage & Distribution Conditions:**

This product may be stored at room temperature (at or below 20°C). Refrigeration at or below 5°C is recommended, where available, to ensure apple ingredient is kept fresh.

**Special Labelling & Consumer Preparation Requirements:**

No further preparation required before consumption.

**Best Before:**

Unless stated on packaging, this product is best consumed within 1 day from the date of delivery. Where a best before date is given this will be 5 days from date of manufacture (4 days from 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.

**Method of Preservation:**

Baked (reduced 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 according to the FSANZ Food Standards Code.