



DOCUMENT CODE : Texan Choc Muffin Plain 160g

EFFECTIVE DATE : 25 September 2019

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DOCUMENT TITLE : Product Information Sheet

Product Names & Net Weight: Texan Choc Muffin - Plain. 160g Net

Product Description and Packaging:

Moist choc-flavoured muffin including choc chips. Crumb is brown, chocolaty colour and top is baked to crust and 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 (with antioxidant (307))], egg, vegetable oil, water, choc chips (8%) [sugar, vegetable fat, cocoa, milk solids, emulsifier (322 soy, 476), flavours], chocolate flavoured paste (2.0%) [contains colours (122, 133, 150c (sulphite preservative (223)), 155), flavours, vegetable gum (415), preservative (202)]. May contain traces of peanuts, walnut, almond, hazelnut, other tree nuts, sesame seeds and honey due to shared equipment.

Allergen Statement:

Contains Wheat, Milk, Egg and Soy. Contains added sulphites calculated to be at less than 1mg/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), sesame seeds, and honey.

Nutritional Panel:

NUTRITION INFORMATION		
Servings per package: 1		
Serving size: 160g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	2530kJ (603Cal)	1580kJ (377Cal)
Protein	7.9g	5.0g
Fat, Total	31.3g	19.5g
- Saturated	8.5g	5.3g
Carbohydrate	71.8g	44.9g
- Sugars	43.3g	27.1g
Sodium	590mg	369mg


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, 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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Information available on request of Glenroy Bakery for mixed orders.

Storage & Distribution Conditions:

This product may be stored at room temperature (at or below 20°C).

Special Labelling & Consumer Preparation Requirements:

No further preparation required before consumption.

Best Before:

Unless stated on packaging, this product is a fresh product and is best consumed within 1 day from the date of delivery.
(Individually wrapped product is Best Before 5 days from manufacture or start of thaw. 4 days from 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.