




Document Code	Product Specification- Chocolate Mud Cupcake Frosted	
Effective Date	26 November 2020	Page 1 of 2
Document Title	Frosted Chocolate Mud Cupcake	

## PRODUCT DETAILS

<b>Product Name &amp; Net Weight</b>	Frosted Chocolate Mud Cupcake (105g) 
<b>Company Name &amp; Address</b>	Glenroy Bakery 17 Blenheim Street, Glenroy, VIC 3046 Phone: 03 9312 8600 Email: info@glenroybakery.com.au Website: www.glenroybakery.com.au
<b>Product Description</b>	Chocolate cupcake topped with chocolate icing and chocolate flakes.
<b>Country of Origin</b>	Made in Australia from at least 88% of Australian Ingredient.
<b>Intended Use of Product</b>	Intended for general human consumption. Target customer is food service or similar use by customers such as schools, cafes, etc. as mixed/ bulk orders. Glenroy Bakery do not intend products as suitable for retail sale (on-selling by the customer).
<b>Halal Suitable (Yes/ No)</b>	No
<b>Suitable for Vegetarian (Yes/ No)</b>	No

## PRODUCT PACKAGING

<b>Primary Packaging</b>	Contained in food-grade paper patty pan. Food grade plastic or paper liner, or individually wrapped in food grade plastic film.
<b>Secondary Packaging</b>	Plastic crate or cardboard box.

## PRODUCT LABELLING DETAILS

<b>Ingredient Declaration</b>	Cake Mix (Sugar, Wheat Flour, Egg Powder, Cocoa Powder, Vegetable Oil, Wheat Starch, Thickener (1422), Emulsifiers (475, 471), Iodised Salt, Flavour, Mineral Salts (500, 450), Preservative (202), Vitamins (Thiamine, Folic Acid)), Icing (Sugar, Vegetable Shortening (Vegetable Fat, Glucose Syrup Solids, Milk Protein, Emulsifiers (471, 481, 322 Soy), Stabilisers (339(ii), 466), Antioxidant (307b Soy)), Wheat Flour, Wheat Starch, Maize Starch, Thickener (412), Salt, Flavouring (Wheat)), Water, Canola Oil, Chocolate Compound (4.7%) (Sugar, Vegetable Fat, Cocoa Powder, Milk Solids, Emulsifiers (322 Soy, 492), Natural Flavour), Margarine (Vegetable Oil, Water, Salt, Emulsifier (471, 472c), Antioxidant (304), Natural Flavour, Natural Colour (160a)), Chocolate Flavoured Paste (1.7%) (Contains Colours (122, 133, 150c (Preservative (223)), 155), Flavour, Vegetable Gum (415), Preservative (202)).
<b>Characterising Ingredients</b>	Chocolate Compound (4.7%), Chocolate Flavoured Paste (1.7%)
<b>Genetically Modified Products (GMO)</b> Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2?	No
<b>Mandatory and Advisory Warning Statements</b> Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Contains: Wheat (Gluten), Milk, Soy, Egg and Sulphites. May contain traces of: Rye, Barley, Oats, Peanuts, Tree Nuts and Sesame Seeds.
<b>Labelling Requirements</b>	Information available on request of Glenroy Bakery for mixed orders; with lot identification being date of invoice.
<b>Consumer Preparation Requirements</b>	No further preparation required before consumption.



Document Code	Product Specification- Chocolate Mud Cupcake Frosted	
Effective Date	26 November 2020	Page 2 of 2
Document Title	Frosted Chocolate Mud Cupcake	

### NUTRITION INFORMATION

Serving per package: 1		
Serving size: 105g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1770kJ (422Cal)	1680kJ (402Cal)
Protein	3.3g	3.1g
Fat, Total	19.6g	18.6g
- Saturated	6.2g	5.9g
Carbohydrate	57.4g	54.6g
- Sugars	46.0g	43.8g
Sodium	348mg	332mg

### MICROBIOLOGICAL CRITERIA

<b>Standard Plate Count</b>	< 100,000 cfu/g
<b>Coliforms</b>	< 100 cfu/g
<b>Escherichia Coli</b>	< 10 cfu/ g
<b>Coagulase +ve Staph</b>	< 100 cfu/g
<b>Bacillus cereus</b>	< 400 cfu/g (target), 10,000 cfu/g (rejection)
<b>Listeria</b>	Not detected/ 25g

### PRODUCT HANDLING REQUIREMENTS

<b>Storage &amp; Distribution Conditions</b>	Store at room temperature (20°C or below).
<b>Shelf Life Criteria</b>	Unless stated on packaging, this product is a fresh product and is best consumed within 1 day from the date of delivery. Where a best before date is given, this will be 8 days from date of manufacture (7 days from date of delivery).
<b>Method of Preservation</b>	Baked (reduced water activity).