


Document Code	Product Specification- Cupcake Red Velvet	
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Document Title	Red Velvet Cupcake	

PRODUCT DETAILS

Product Name & Net Weight	Red Velvet Cupcake (126g) 
Company Name & Address	Glenroy Bakery 17 Blenheim Street, Glenroy, VIC 3046 Phone: 03 9312 8600 Email: info@glenroybakery.com.au Website: www.glenroybakery.com.au
Product Description	Red velvet cupcake topped with cream cheese icing and shaved red velvet sponge.
Country of Origin	Made in Australia from at least 90% of Australian Ingredient.
Intended Use of Product	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).
Halal Suitable (Yes/ No)	Yes
Suitable for Vegetarian (Yes/ No)	No

PRODUCT PACKAGING

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

PRODUCT LABELLING DETAILS

Ingredient Declaration	Red Velvet Cake Mix (Sugar, Wheat Flour, Canola Oil, Egg Powder, Thickener (1422), Wheat Starch, Cocoa Powder, Mineral Salts (500, 541), Salt, Emulsifier (481), Preservative (202), Colour (102), Raising Agent (341)), Icing Sugar (Sugar, Maize Starch), Water, Cream Cheese (Milk, Cream, Milk Solids, Salt, Vegetable Gum (410), Starter Culture), Canola Oil, Margarine (Vegetable Oil, Water, Salt, Emulsifier (471, 472c), Antioxidant (304), Natural Flavour, Natural Colour (160a)).
Characterising Ingredients	None
Genetically Modified Products (GMO) Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2?	No
Mandatory and Advisory Warning Statements Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Contains: Wheat (Gluten), Milk, Egg and Sulphites. May contain traces of: Rye, Barley, Oats, Soy, Peanuts, Tree Nuts and Sesame Seeds.
Labelling Requirements	Information available on request of Glenroy Bakery for mixed orders; with lot identification being date of invoice.
Consumer Preparation Requirements	No further preparation required before consumption.

NUTRITION INFORMATION

Serving per package: 1		
Serving size: 126g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1800kJ (430Cal)	1430kJ (341Cal)
Protein	2.7g	2.1g
Fat, Total	33.1g	26.3g
- Saturated	2.9g	2.3g
Carbohydrate	31.0g	24.6g
- Sugars	18.8g	14.9g
Sodium	233mg	185mg



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MICROBIOLOGICAL CRITERIA

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

PRODUCT HANDLING REQUIREMENTS

Storage & Distribution Conditions	Store at refrigerated temperature (5°C or below).
Shelf Life Criteria	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 6 days from date of manufacture (5 days from date of delivery).
Method of Preservation	Baked (reduced water activity).