Glenroy Bakery	Document Code	Product Specification- Tart Fruit Mince	
	Effective Date	25 October 2021	Page 1 of 2
	Document Title	Fruit Mince Tart	

PRODUCT DETAILS

Product Name & Net Weight	Fruit Mince Tart (75g)
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	Shortcrust pastry with fruit mince filling.
Country of Origin	Made in Australia from at least 76% 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	No
Suitable for Vegetarian	No

PRODUCT PACKAGING

Primary Packaging	Contained in foil. 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	Bottom Pastry (Wheat Flour, Margarine (Animal Fat and Vegetable Oil, Water, Salt, Milk Solids, Emulsifiers (471, 322 Soy), Antioxidant (307b), Colour (160a), Flavour), Self Raising Flour, Sugar, Water), Fruit Mince (30%) (Mixed Fruit (Sultanas, Currants), Water, Sugar, Vegetable Oil (Antioxidant (307)), Spices, Vegetable Gums (401, 410), Thickener (1422), Acidity Regulator (260), Flavour), Top Pastry (Wheat Flour (Thiamine, Folic Acid), Margarine (Vegetable Oil, Water, Salt, Emulsifier (471, 322 Soy), Food Acids (270, 330), Flavour, Antioxidant (320), Colour (160a)), Sugar, Egg, Water, Skim Milk Powder, Colour (102, 110)), Sugar.
Characterising Ingredients	Fruit Mince (30%)
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, Soy and Egg. May contain traces of: Rye, Barley, Oats, Peanuts, Tree Nuts, Sesame Seeds and Sulphites.
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: 75g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1270kJ (303Cal)	1690kJ (405Cal)
Protein	4.1g	5.4g
Fat, Total	12.2g	16.3g
- Saturated	5.5g	7.4g
Carbohydrate	44.5g	59.3g
- Sugars	23.8g	31.7g
Sodium	216mg	288mg

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	< 100 cfu/g
Listeria	Not detected/ 25g

PRODUCT HANDLING REQUIREMENTS

Storage & Distribution Conditions	Store at room temperature (20°C or below).
Shelf Life Criteria	Unless stated on packaging, this product is a fresh product and is best consumed within 6 weeks from date of delivery.
Method of Preservation	Baked (reduced water activity).