
	Document Code	SPEC Chocolate Croissant	
	Effective Date	21 February 2024	Page 1 of 2
	Document Title	Product Specification- Chocolate Croissant	

PRODUCT DETAILS


Product Name & Net Weight	Chocolate Croissant [2450] Chocolate Croissant Single Wrapped [2451] Mini Chocolate Croissant [2495] Mini Chocolate Croissant Single Wrapped [2496]
	
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	Log of croissant pastry filled with chocolate, with chocolate drizzle on top. Mini is half product length with chocolate sealing one end.
Country of Origin	
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	Halal suitable
Suitable for Vegetarian	No

PRODUCT PACKAGING

Primary Packaging	Food grade cardboard tray and plastic bag or food grade plastic film.
Secondary Packaging	Plastic crate or cardboard box.

PRODUCT LABELLING DETAILS

Ingredient Declaration	Wheat Flour (Thiamine, Folic Acid), Chocolate Compound (14%) (Sugar, Vegetable Fat, Cocoa Powder, Emulsifiers (322 Soy), Salt, Natural Flavour), Water, Margarine (Vegetable Oil, Water, Salt, Emulsifiers (471, Soybean Lecithin), Food Acids (330, 270), Antioxidant (304), Natural Flavour, Natural Colour (160a)), Egg , Sugar, Glaze (Sugar, Water, Glucose (Contains Preservative (220) Sulphites), Vegetable Gum (407), Acidity Regulators (330, 331), Preservatives (202, 211)), Yeast, Improver (Soya Flour, Emulsifier (471), Flour Treatment Agent (300), Enzymes (Wheat)), Iodised Salt.
Characterising Ingredients	Chocolate Compound (14%)
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: Gluten, Wheat, Egg, Soy, Sulphites. May contain traces of: Barley, Oats, Rye, Milk, Sesame, Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut).

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	Effective Date	21 February 2024	Page 2 of 2
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Labelling Requirements	<p>All Glenroy Bakery's products are for mixed, bulk orders only except where specifically stated in Intended Use section. Where products are bagged or wrapped to protect or retain product characteristics, this does not imply suitability for retail sale. Where packaged product is specifically noted above as suitable for customer on-selling product, product will be labelled in a manner suitable for retail sale: product name, ingredients including percentage characterising ingredients and allergen statement, company name, street address and contact details, country of origin statement, net weight (unless exempt by trade measurement legislation), nutritional information, best before date/ use by date, storage instructions, and preparation instructions and special labelling where required.</p> <p>Information available on request of Glenroy Bakery for mixed orders; with lot identification being date of invoice.</p>
Consumer Preparation Requirements	No further preparation required before consumption.

NUTRITION INFORMATION

Chocolate Croissant		
Serving per package: 1		
Serving size: 90g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1300 kJ (310 Cal)	1440 kJ (344 Cal)
Protein	7.0 g	7.7 g
Fat, Total	10.3 g	11.5 g
- Saturated	6.3 g	7.0 g
Carbohydrate	46.2 g	51.3 g
- Sugars	14.0 g	15.6 g
Sodium	261 mg	290 mg

Mini Chocolate Croissant		
Serving per package: 1		
Serving size: 42g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	605 kJ (145 Cal)	1440 kJ (344 Cal)
Protein	3.2 g	7.7 g
Fat, Total	4.8 g	11.5 g
- Saturated	2.9 g	7.0 g
Carbohydrate	21.6 g	51.3 g
- Sugars	6.5 g	15.6 g
Sodium	122 mg	290 mg

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). Refrigeration recommended in warmer weather to prevent melting.
Shelf Life Criteria	Unwrapped product: Best before: 2 days from date of manufacture (1 day from date of delivery). Wrapped product: Best before: 4 days from date of manufacture (3 days from date of delivery).
Method of Preservation	Baked (reduced water activity).