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	Document Title	Product Specification- Apricot Danish	

**PRODUCT DETAILS**


<b>Product Name &amp; Net Weight</b>	Apricot Danish [2440] Apricot Danish Single Wrapped [2441] Mini Apricot Danish [2480] Mini Apricot Danish Single Wrapped [2481]
	
<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>	Danish pastry squares filled with baked custard and topped with apricot piece, clear glaze and white icing drizzle.
<b>Country of Origin</b>	Apricot Danish:   Mini Apricot Danish: 
<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</b>	Halal suitable
<b>Suitable for Vegetarian</b>	No

**PRODUCT PACKAGING**

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

**PRODUCT LABELLING DETAILS**

<b>Ingredient Declaration</b>	<p><u>Apricot Danish:</u>  <b>Wheat</b> Flour (Thiamine, Folic Acid), Apricots (20%), Water, Sugar Syrup (Sucrose, Glucose (<b>Wheat</b>)), Custard (Sugar, Thickener (1414), <b>Milk</b> Solids, Dextrose, Vegetable Fat (Palm Oil, Lactose, <b>Milk</b> Protein), Vegetable Gums (401, 407, 410, 415), Maize Starch, Salt, Natural Flavour, Colours (102, 110, 171), Preservative (202)), Margarine (Vegetable Oil, Water, Salt, Emulsifiers (471, 322 <b>Soya</b>), Food Acids (330, 270), Antioxidant (304), Natural Flavour, Natural Colour (160a)), <b>Egg</b>, Sugar, Yeast, Glaze (Sugar, Water, Glucose (Contains Preservative (220) <b>Sulphites</b>), Vegetable Gum (407), Acidity Regulators (330, 331), Preservatives (202, 211)), Improver (<b>Soya</b> Flour, Emulsifier (471), Flour Treatment Agent (300), Enzymes (<b>Wheat</b>)), Iodised Salt.</p> <p><u>Mini Apricot Danish:</u>          Apricots (31%), <b>Wheat</b> Flour (Thiamine, Folic Acid), Water, Custard (Sugar, Thickener (1414), <b>Milk</b> Solids, Dextrose, Vegetable Fat (Palm Oil, Lactose, <b>Milk</b> Protein), Vegetable Gums (401, 407, 410, 415), Maize Starch, Salt, Natural Flavour, Colours (102, 110, 171), Preservative (202)), Sugar Syrup (Sucrose, Glucose (<b>Wheat</b>)), Margarine (Vegetable Oil, Water, Salt, Emulsifiers (471, 322 <b>Soya</b>), Food Acids (330, 270), Antioxidant (304), Natural Flavour, Natural Colour (160a)), <b>Egg</b>, Sugar, Yeast, Glaze (Sugar, Water, Glucose (Contains Preservative (220) <b>Sulphites</b>), Vegetable Gum (407), Acidity Regulators (330, 331), Preservatives (202, 211)), Improver (<b>Soya</b> Flour, Emulsifier (471), Flour Treatment Agent (300), Enzymes (<b>Wheat</b>)), Iodised Salt.</p>
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<b>Characterising Ingredients</b>	<p><u>Apricot Danish: Apricots (20%)</u></p> <p><u>Mini Apricot Danish: Apricots (31%)</u></p>
<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?	<b>Contains: Gluten, Wheat, Egg, Milk, Soy, Sulphites.</b> <b>May contain traces of: Barley, Oats, Rye, Sesame, Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut).</b>
<b>Labelling Requirements</b>	<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>
<b>Consumer Preparation Requirements</b>	No further preparation required before consumption.

## NUTRITION INFORMATION

Apricot Danish		
Serving per package: 1		
Serving size: 175g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1850 kJ (442 Cal)	1060 kJ (253 Cal)
Protein	9.8 g	5.6 g
Fat, Total	9.3 g	5.3 g
- Saturated	3.9 g	2.2 g
Carbohydrate	78.3 g	44.7 g
- Sugars	31.3 g	17.9 g
Sodium	395 mg	226 mg

Mini Apricot Danish		
Serving per package: 1		
Serving size: 35g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	318 kJ (76 Cal)	908 kJ (217 Cal)
Protein	1.7 g	4.7 g
Fat, Total	1.6 g	4.5 g
- Saturated	0.7 g	2.0 g
Carbohydrate	13.6 g	38.9 g
- Sugars	5.8 g	16.6 g
Sodium	66 mg	189 mg

## 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>	< 100 cfu/g
<b>Listeria</b>	Not detected/ 25g

## PRODUCT HANDLING REQUIREMENTS

<b>Storage &amp; Distribution Conditions</b>	Store at refrigerated temperature (5°C or below).
<b>Shelf Life Criteria</b>	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).
<b>Method of Preservation</b>	Baked (reduced water activity) and temperature control (refrigeration).