PRODUCT DETAILS

Product Name & Net Weight	Hot Cross Buns 6 pack [1221] Hot Cross Buns Single Wrapped [1222]
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	Spiced buns containing sultanas, baked to brown crust with white cross and sweet glaze on top (cross is not raised).
Country of Origin	Made in Australia from at least 76% Australian ingredients
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), Sultanas (22%), Water, Sugar, Margarine (Vegetable Oil, Water, Salt, Emulsifiers (471, 472c), Antioxidant (304), Natural Flavour, Natural Colour (160a)), Yeast, Skim **Milk** Powder, Cross Blend (**Wheat** Flour, **Wheat** Starch, Vegetable Oil, Vegetable Gums (415, 412), Mineral Salts (541, 500), Iodised Salt, Emulsifier (471), Colour (171), Flavour), Iodised Salt, Improver (Emulsifier (481), **Soy** Flour, **Wheat** Flour, Anticaking Agent (170), Food Acid (300), Enzyme (Amylase), L-cysteine Monohydrochloride, Vitamins (Thiamine, Folic Acid)), Mixed Spices (0.5%) (**Sulphites**), Cinnamon.
Characterising Ingredients	Sultanas (22%), Mixed Spices (0.5%)
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, Milk, Soy, Sulphites.** **May contain traces of: Barley, Oats, Rye, Egg, Sesame, Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut).**
Labelling Requirements	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. 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 (single wrapped), 6 (6-pack)		
Serving size: 75g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	928 kJ (222 Cal)	1240 kJ (296 Cal)
Protein	5.0 g	6.7 g
Fat, Total	3.5 g	4.7 g
- Saturated	1.5 g	2.1 g
Carbohydrate	41.5 g	55.4 g
- Sugars	16.7 g	22.2 g
Sodium	307 mg	409 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 (20ºC or below).
Shelf Life Criteria	Unwrapped product: Best before: 2 days from date of manufacture (1 day from date of delivery). Wrapped product: Best before: 5 days from date of manufacture (4 days from date of delivery).
Method of Preservation	Baked (reduced water activity).