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	Document Title	Product Specification- Pizza Base Plain	

PRODUCT DETAILS

Product Name & Net Weight	Pizza Base Plain Small (6 inch) 4 pack (440g Net) [4130] Pizza Base Plain Large (12 inch) 2 pack (660g Net) [4170] 
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	Baked white pizza bases without sauce or toppings (surface dimpled).
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 plastic shrink wrap and/or food grade cardboard base.
Secondary Packaging	Plastic crate or cardboard box.

PRODUCT LABELLING DETAILS

Ingredient Declaration	Wheat Flour (Thiamine, Folic Acid), Water, Canola Oil, Skim Milk Powder, Vinegar, Yeast, Iodised Salt, Preservative (282).
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: Gluten, Wheat, Milk. May contain traces of: Barley, Oats, Rye, Egg, Sesame, Soy, Sulphites, Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut).
Labelling Requirements	Batch code sticker label present on product. 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. However, the addition of topping ingredients and reheating generally are recommended. Oven: 1. Preheat oven to 180°C. 2. Remove all packaging and top the pizza bases with desired toppings. 3. Place pizza on an oven rack and cook for approximately 15-20 minutes Note: Cooking temperatures and times are provided as a guide. Ovens will vary between brands. Caution: Product may be very hot after heating.

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NUTRITION INFORMATION

Small		
Serving per package: 4		
Serving size: 110g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1350 kJ (322 Cal)	1220 kJ (292 Cal)
Protein	10.2 g	9.3 g
Fat, Total	4.1 g	3.7 g
- Saturated	Less than 1 g	Less than 1 g
Carbohydrate	59.8 g	54.4 g
- Sugars	2.5 g	2.3 g
Sodium	331 mg	301 mg

Large		
Serving per package: 2		
Serving size: 330g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	4040 kJ (965 Cal)	1220 kJ (292 Cal)
Protein	30.6 g	9.3 g
Fat, Total	12.3 g	3.7 g
- Saturated	1.1 g	Less than 1 g
Carbohydrate	179.0 g	54.4 g
- Sugars	7.5 g	2.3 g
Sodium	994 mg	301 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). This product may have been previously frozen from fresh and thawed for your convenience. Do not re-freeze. Once opened, store in an airtight container.
Shelf Life Criteria	Shelf life at room temperature (20°C or below) = Best before: 5 days. Shelf life at refrigeration temperature (5°C or below) = Best before: 14 days from the date of manufacture (or the start of thaw).
Method of Preservation	Baked (reduced water activity). Product is fully baked.