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## PRODUCT DETAILS


<b>Product Name &amp; Net Weight</b>	Plain Scone [2520] Plain Scone Single Wrapped [2521] Mini Plain Scone [2530] Mini Plain Scone Single Wrapped [2531] 
<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>	Plain scone suitable for both sweet and savoury toppings.
<b>Country of Origin</b>	
<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>	<b>Wheat</b> Flour, Vegetable Oil, Sugar, <b>Milk</b> Solids, Mineral Salts (450, 500), Iodised Salt, Emulsifier (481), Water, Raising Agent (920).
<b>Characterising Ingredients</b>	No characterising ingredients
<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, Milk.</b> <b>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).</b>
<b>Labelling Requirements</b>	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.
<b>Consumer Preparation Requirements</b>	No further preparation required before consumption.

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### NUTRITION INFORMATION

Plain Scone		
Serving per package: 1		
Serving size: 85g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1050 kJ (251 Cal)	1240 kJ (295 Cal)
Protein	6.5 g	7.6 g
Fat, Total	5.6 g	6.5 g
- Saturated	0.7 g	0.9 g
Carbohydrate	42.5 g	50.0 g
- Sugars	7.3 g	8.6 g
Sodium	752 mg	885 mg

Mini Plain Scone		
Serving per package: 1		
Serving size: 46g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	569 kJ (136 Cal)	1240 kJ (295 Cal)
Protein	3.5 g	7.6 g
Fat, Total	3.0 g	6.5 g
- Saturated	0.4 g	0.9 g
Carbohydrate	23.0 g	50.0 g
- Sugars	3.9 g	8.6 g
Sodium	407 mg	885 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).
Shelf Life Criteria	Unwrapped and wrapped product: Best before: 2 days from date of manufacture (1 day from date of delivery).
Method of Preservation	Baked (reduced water activity).