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	Document Title	Product Specification- Walnut Banana Bread	

PRODUCT DETAILS


Product Name & Net Weight	Walnut Banana Bread 2kg [1233.2] 
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	Deep brown loaf typical of banana bread with a light brown crumb speckled with fresh pureed banana and walnut.
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) except for only specific products as listed: <ul style="list-style-type: none"> Walnut Banana Bread 2kg, EAN No: 9 318749 317206
Halal	Halal suitable
Suitable for Vegetarian	No

PRODUCT PACKAGING

Primary Packaging	Individually wrapped in food grade plastic film.
Secondary Packaging	Plastic crate or cardboard box.

PRODUCT LABELLING DETAILS

Ingredient Declaration	Bananas (26%), Wheat Flour (Thiamine, Folic Acid), Sugar, Canola Oil, Egg , Walnuts (7%), Vanilla Flavour, Baking Powder (Raising Agents (450, 500)), Maize Starch, Mineral Salt (170)), Cinnamon, Iodised Salt, Emulsifier (322 Soy)).
Characterising Ingredients	Bananas (26%), Walnuts (7%)
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, Walnut. May contain traces of: Barley, Oats, Rye, Milk, Sesame, Sulphites, Peanut, Other Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio).
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.

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NUTRITION INFORMATION

Serving per package: 20 (excludes crust)		
Serving size: approx. 91g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1490 kJ (355 Cal)	1630 kJ (390 Cal)
Protein	5.3 g	5.9 g
Fat, Total	17.7 g	19.5 g
- Saturated	1.4 g	1.6 g
Carbohydrate	42.9 g	47.1 g
- Sugars	23.8 g	26.2 g
Sodium	227 mg	250 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	<p>Store at room temperature (20°C or below) or store at refrigerated temperature (5°C or below). Keep out of direct sunlight. 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.</p>
Shelf Life Criteria	<p>Shelf life at room temperature (20°C or below) = Best before: 8 days from date of manufacture/ the start of thaw (7 days from date of delivery). Shelf life at refrigeration temperature (5°C or below) = Best before: 15 days from the date of manufacture/ the start of thaw (14 days from date of delivery).</p>
Method of Preservation	Baked (reduced water activity).