Glenroy Bakery	Document Code	Product Specification- IWD Donut	
	Effective Date	23 March 2022	Page 1 of 2
	Document Title	IWD Donut	

PRODUCT DETAILS

Product Name & Net Weight	IWD Donut (132g)
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	Sweet round (ball) yeast-raised fried donut, filled with jam and topped with purple icing and lilac sprinkles
Country of Origin	Made in Australia from at least 90% of Australian Ingredient.
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	No
Suitable for Vegetarian	Yes

PRODUCT PACKAGING

Primary Packaging	Food grade plastic or paper liner
Secondary Packaging	Plastic crate or cardboard box.

PRODUCT LABELLING DETAILS

Ingredient Declaration	Donut (Wheat Flour (Thiamine, Folic Acid), Water, Sugar, Potato Flour (Potatoes, Emulsifier (471), Citric Acid (330)), Vegetable Oils and Fats (Palm (Antioxidants (307b from Soy)), Canola), Yeast, Salt, Wheat Gluten, Soya Flour, Emulsifier (471), Flour Treatment Agent (300), Colours (102, 110)), Icing (Sugar Syrups (Sucrose, Glucose), Colours (124, 133), Food Acid (330), Preservative (202)), Jam Filling (Sugar, Apple, Acidity Regulator (330), Thickener (440), Colours (124, 122), Preservative (202), Antioxidant (300), Flavouring), Sprinkles (Sugar, Vegetable Fat (Emulsifiers (492, 322)), Glucose, Water, Colours (124, 123, 133)).
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: Wheat (Gluten), Soy and Sulphites. May contain traces of: Rye, Barley, Oats, Egg, Milk, Peanuts, Tree Nuts and Sesame Seeds.
Labelling Requirements	Information available on request of Glenroy Bakery for mixed orders; with lot identification being date of invoice. Where packaged product is specifically noted above as suitable for customer on-selling product will be labelled in a manner suitable for retail sale: Product name, ingredients including percentage characterising ingredients/components and allergen statement, company name, street address and contact details, country of origin statement, net weight (unless exempt by trade measurement legislation; individual product has exemption for weight declaration by trade measurement legislation), nutritional information panel, best before date, storage instructions, and preparation instructions and special labelling if required.
Consumer Preparation Requirements	No further preparation required before consumption.

NUTRITION INFORMATION

Serving per package: 1		
Serving size: 132g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1790kJ (427Cal)	1350kJ (323Cal)
Protein	6.6g	5.0g
Fat, Total	8.7g	6.6g
- Saturated	4.2g	3.2g
Carbohydrate	79.5g	60.3g
- Sugars	43.5g	33.0g
Sodium	302mg	229mg

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^{o}C or below). Refrigeration is not recommended as moisture can adversely affect the icing.
Shelf Life Criteria	Unless stated on packaging, this product is a fresh product and is best consumed within 1 day from the date of delivery. Where a best before date is given, this will be 3 days from date of manufacture (2 days from date of delivery).
Method of Preservation	Fried (reduced water activity) and jam filling has reduced water activity and acidified with preservative, icing has low water activity.