Glenroy Bakery	Document Code	SPEC Steak, Cheese & Bacon Pie	
	Effective Date	30 July 2024	Page 1 of 2
	Document Title	Product Specification- Steak, Cheese & Bacon Pie	

PRODUCT DETAILS

Product Name & Net Weight	Steak, Cheese & Bacon Pie (190g Net) [4335]
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	Savoury pie. Rich filling of beef, cheese and bacon with gravy encased in a base of shortcrust pastry and topped with puff pastry crimped at edge.
Country of Origin	Made in Australia from at least 85% 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	No
Suitable for Vegetarian	No

PRODUCT PACKAGING

Primary Packaging	Food grade & heat-stable perforated plastic film.
Secondary Packaging	Plastic crate or cardboard box.

PRODUCT LABELLING DETAILS

Ingredient Declaration	Beef (minimum 25%), **Wheat** Flour (Thiamine, Folic Acid), Water, Margarine (Vegetable Fats And Oils, Water, Salt, Emulsifiers (322 **Soy**, 471, 472c), Acidity Regulators (331, 330), Antioxidant (304, 307b), Flavour, Colour (160a)), Thickener (1422) (**Sulphites**), Diced Bacon (2%) (Pork, Salt, Dextrose (Maize), Mineral Salts (451, 452), Sugar, Antioxidant (316), Sodium Nitrite (250), Hydrolysed Vegetable Protein (Maize), Yeast Extract), Cheese (2%) (**Milk**, Salt, Culture (**Milk**), Non-Animal Rennet), Textured **Soy** Protein (Defatted **Soy** Meal, Colour (150a)), Onion, Seasoning (Sea Salt, Maltodextrin (Maize), Sugar, Rice Flour, Natural Vegetable Flavour, Yeast Extract, Flavour Enhancers (627, 631), Canola Oil, Dehydrated Vegetables (Onion, Garlic), Caramelised Sugar Syrup), Iodised Salt, **Egg**, Colour (150c) (**Sulphites**), Raising Agent (920), Preservative (202), Black Pepper, Colours (102, 110).
Characterising Ingredients	Beef (minimum 25%), Diced Bacon (2%), Cheese (2%)
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, Sulphites.** **May contain traces of: Barley, Oats, Rye, Milk, Sesame, Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut).**
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.

Consumer Preparation Requirements	"Heat in wrapper" present on label. 1. Preheat oven to 180ºC. 2. Leave product in wrapper. 3. Heat for approximately 25 minutes. Note: Cooking temperatures and times are provided as a guide. Ovens will vary between brands. Caution: Product may be very hot after heating. For food safety in reheating, raise core temperature of product to ≤75ºC within 1 hour. Do not overload oven. Discard if not consumed.

NUTRITION INFORMATION

Serving per package: 1		
Serving size: 190g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	2330 kJ (558 Cal)	1230 kJ (294 Cal)
Protein	24.6 g	12.9 g
Fat, Total	28.4 g	14.9 g
- Saturated	15.9 g	8.4 g
Carbohydrate	50.6 g	26.6 g
- Sugars	1.8 g	1.0 g
Sodium	959 mg	505 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 refrigerated temperature (5ºC or below).
Shelf Life Criteria	Best before: 14 days from the date of manufacture (or the start of thaw).
Method of Preservation	Baked (reduced water activity) and temperature control (refrigeration). Product is fully baked.