PRODUCT DETAILS

Product Name & Net Weight	Brioche Roll **Code:** / **Products:** 8124 — Brioche Plain w65x40 8125 — Seeded Sliders 8127 — Brioche Seeded 8128 — Brioche Roll Plain 8122 — Brioche Sliders on Tyres Plain W55 8124 — Brioche Plain W65 X40 8124.1 — Brioche Seeded W65 x 40 8113 — Square Brioche NOT CUT/Block 8115 — Square Brioche Toast 8116 — Brioche Bread Square 20mm
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	Golden brown soft and light rolls round or in shape, maybe topped with linseeds as indicated by product name.
Country of Origin	Plain: Made in Australia from at least 94% Australian ingredients Seeded: Made in Australia from at least 91% 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) except for specific products listed below: • No products covered by this specification listed.
Halal	Halal suitable
Suitable for Vegetarian	No

PRODUCT PACKAGING

Primary Packaging	Food grade plastic or paper liner, plastic bag or film wrap.
Secondary Packaging	Plastic crate

PRODUCT LABELLING DETAILS

Ingredient Declaration	Plain: **Wheat** Flour (Thiamine, Folic Acid), Water, **Egg**, Sugar, Unsalted Butter (**Milk**), Canola Oil, Skim **Milk** Powder, Yeast, Iodised Salt, Improver (**Wheat** Flour, **Soya** Flour, Emulsifier (471), Flour Treatment Agent (300), Enzymes (**Wheat**)), **Wheat** Gluten, Colour (102, 110). Seeded: **Wheat** Flour (Thiamine, Folic Acid), Water, **Egg**, Sugar, Unsalted Butter (**Milk**), Canola Oil, Skim **Milk** Powder, Yeast, Linseeds, Iodised Salt, Improver (**Wheat** Flour, **Soya** Flour, Emulsifier (471), Flour Treatment Agent (300), Enzymes (**Wheat**)), **Wheat** Gluten, Colour (102, 110) **Note: If the description says "seeded", it means linseed is used.*
Characterising Ingredients	Not applicable
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	**Contains: Wheat, Gluten, Milk, Egg, Soy.**

Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	**May contain: Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut), Sesame, Sulphites.**
Labelling Requirements	All Glenroy Bakery's bread loaf and bread roll products are for mixed, bulk orders only except where specifically stated in Intended Use section. Where bread/roll products are bagged or wrapped to protect or retain product characteristics (e.g. keep slices of loaf together) this does not imply suitability for retail sale. 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, as is the case with in rolls in bags of 8 or less where the number of rolls can be seen through the packaging), nutritional information panel, Best Before date, storage instructions, and preparation instructions and special labelling if required below. 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.

NUTRITION INFORMATION

Plain 35g		
Serving per package: varies- as per order		
Serving size: 35g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	453 kJ (108 Cal)	1300 kJ (310 Cal)
Protein	3.4 g	9.6 g
Fat, Total	3.1 g	8.7 g
- Saturated	1.1 g	3.1 g
Carbohydrate	16.5 g	47.2 g
- Sugars	2.9 g	8.4 g
Sodium	167 mg	476 mg

Plain 55g		
Serving per package: varies- as per order		
Serving size: 55g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	772 kJ (184 Cal)	1400 kJ (335 Cal)
Protein	5.6 g	10.1 g
Fat, Total	5.1 g	9.3 g
- Saturated	1.8 g	3.4 g
Carbohydrate	28.4 g	51.7 g
- Sugars	5.1 g	9.2 g
Sodium	284 mg	517 mg

Plain 85g		
Serving per package: varies- as per order		
Serving size: varies- refer to below serving size		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1070 kJ (254 Cal)	1260 kJ (302 Cal)
Protein	7.7 g	9.0 g
Fat, Total	7.1 g	8.3 g
- Saturated	2.6 g	3.0 g
Carbohydrate	39.8 g	46.8 g
- Sugars	7.1 g	8.3 g
Sodium	396 mg	466 mg

Seeds 35g		
Serving per package: varies- as per order		
Serving size: 35g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	463 kJ (111 Cal)	1320 kJ (316 Cal)
Protein	3.7 g	10.5 g
Fat, Total	3.7 g	10.7 g
- Saturated	1.1 g	3.1 g
Carbohydrate	14.9 g	42.5 g
- Sugars	2.7 g	7.6 g
Sodium	151 mg	432 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 in a cool, dry place (20ºC or below).
Shelf Life Criteria	Best before: 4 days from the date of manufacture ((3 days from date of delivery). Shelf Life may be extended by freezing the product for up to 3 months.
Method of Preservation	Baked (reduced water activity).