PRODUCT DETAILS

Product Name & Net Weight

Hot Dog & Hamburger Roll

Product Code	Product Name
7099	Hamburger Roll Docked
7100	Hamburger Roll 85g
7101	Hamburger Roll (6pk)
7102	Hamburger Roll (6pk) tape closed
7105	Hamburger Flat Tray 4x6 (6pk)
7110	Hamburger Cut
7111	Hamburger Cut (6pk)
7135	Damper Roll Dusted 35w 30g (24pk)
7140	Damper Roll Dusted 60w 52g
7170	Damper Roll 5” Dusted 90g 118w
7171	Damper Roll 5” Dusted (6pk) 118w
7175	Damper Roll 5” Dusted Cut (6pk) 118w
7180	Damper Roll Dusted 130w 117g
7181	Damper Roll Dusted 130w (6pk)
7150	Damper Roll Dusted 90w 80g
7151	Damper Roll Dusted 90w (6pk)
7190	Hot Dog Roll 75g
7191	Hot Dog Roll (6pk)
7192	Hot Dog Roll (6pk) tape closed
7200	Hot Dog Roll Cut
7201	Hot Dog Roll Cut (6pk)
7230	Hot Dog Roll Top Cut
7231	Hot Dog Roll Top Cut (6pk)
7250	Super Hot Dog Roll 95g
7251	Super Hot Dog Roll (6pk)
7260	Super Hot Dog Roll Cut
7261	Super Hot Dog Roll Cut (6pk)
7290	Super Hot Dog Roll Top Cut
7291	Super Hot Dog Roll Top Cut (6pk)
7296	Super Hot Dog Dusted Top Cut (6pk)
7320	Schnitzel Rolls 95g
7321	Schnitzel Rolls 95g (6pk)
7590	Deep Burger Roll Cut
7591	Deep Burger Roll Cut (6pk)
7603	Deep Burger Roll (6pk)
7604	Deep Burger Roll 75g
7605	Deep Burger Roll Dusted 75g
7606	Deep Burger Roll Dusted 75g (6pk)
7610	Deep Burger Roll Dusted Cut
7611	Deep Burger Roll Dusted Cut (6pk)
8000	Mini Hot Dog Roll 55g
8001	Mini Hot Dog Roll 55g (6pk)
8009	Mini Hamburger Dusted 55g
8010	Mini Hamburger Roll 55w
8011	Mini Hamburger Roll 55w (6pk)
8020	Mini Hamburger Roll Dusted 35w
8021	Mini Hamburger Roll Dusted 35w (6pk)
8022	Mini Hamburger Roll 35w (12pk)

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

White hot dogs and hamburger varieties. Bread design or cut style/measurement indicated by product name.

Country of Origin	Plain:	Seeded:
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	Yes	

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, folate), water, yeast, canola oil, iodised salt, sugar, **wheat** gluten, blend (emulsifier (481), **soy** flour, **wheat** flour, flour treatment agents (170, 920), acidity regulator (300), enzyme (amylase)). Seeded: **Wheat** flour (thiamine, folate), water, yeast, canola oil, iodised salt, sugar, **wheat** gluten, blend (emulsifier (481), **soy** flour, **wheat** flour, flour treatment agents (170, 920), acidity regulator (300), enzyme (amylase)), seeds (linseed or poppyseed*) **Note: If the description says "seeded", it means linseed is used. If the description says "poppy", it means poppyseed is used instead of linseed.*
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 Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	**Contains: wheat, gluten, soy.** **May contain: egg, milk, sesame, peanut, tree nuts (almond, brazil nut, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut).**
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 or Dusted Rolls													
Serving per package: varies- as per order													
Serving size: varies- refer to below serving size													
	Average Quantity per Serving												Average Quantity per 100g
	28g	30g	40g	45g	50g	55g	64g	75g	80g	85g	95g	117g	
Energy	321 kJ (77 Cal)	331 kJ (79 Cal)	441 kJ (105 Cal)	496 kJ (119 Cal)	551 kJ (132 Cal)	606 kJ (145 Cal)	706 kJ (169 Cal)	827 kJ (198 Cal)	882 kJ (211 Cal)	937 kJ (224 Cal)	1050 kJ (250 Cal)	1290 kJ (308 Cal)	1150 kJ (274 Cal)
Protein	2.8 g	2.8 g	3.8 g	4.3 g	4.7 g	5.2 g	6.1 g	7.1 g	7.6 g	8.0 g	9.0 g	11.1 g	9.8 g
Fat, Total	0.8 g	0.8 g	1.1 g	1.2 g	1.3 g	1.5 g	1.7 g	2.0 g	2.1 g	2.2 g	2.5 g	3.1 g	2.8 g
- Saturated	0.1 g	0.1 g	0.2 g	0.2 g	0.2 g	0.2 g	0.3 g	0.3 g	0.4 g	0.4 g	0.4 g	0.5 g	0.5 g
Carbohydrate	14.3 g	14.7 g	19.7 g	22.1 g	24.6 g	27.0 g	31.4 g	36.8 g	39.3 g	41.8 g	46.7 g	57.5 g	51.0 g
- Sugars	0.8 g	0.8 g	1.1 g	1.2 g	1.4 g	1.5 g	1.8 g	2.1 g	2.2 g	2.3 g	2.6 g	3.2 g	2.8 g
Sodium	160 mg	165 mg	220 mg	247 mg	274 mg	302 mg	351 mg	412 mg	439 mg	466 mg	521 mg	642 mg	571 mg

Rolls with Seeds (Linseed)								
Serving per package: varies- as per order								
Serving size: varies- refer to below serving size								
	Average Quantity per Serving							Average Quantity per 100g
	28g	40g	45g	75g	80g	85g	95g	
Energy	314 kJ (75 Cal)	448 kJ (107 Cal)	504 kJ (120 Cal)	840 kJ (201 Cal)	896 kJ (214 Cal)	952 kJ (227 Cal)	1060 kJ (254 Cal)	1120 kJ (268 Cal)
Protein	2.7 g	3.8 g	4.3 g	7.2 g	7.7 g	8.2 g	9.1 g	9.6 g
Fat, Total	0.9 g	1.3 g	1.4 g	2.4 g	2.5 g	2.7 g	3.0 g	3.2 g
- Saturated	0.1 g	0.2 g	0.2 g	0.4 g	0.4 g	0.4 g	0.5 g	0.5 g
Carbohydrate	13.7 g	19.6 g	22.0 g	36.7 g	39.2 g	41.6 g	46.5 g	49.0 g
- Sugars	0.8 g	1.1 g	1.2 g	2.0 g	2.2 g	2.3 g	2.6 g	2.7 g
Sodium	152 mg	217 mg	244 mg	407 mg	434 mg	461 mg	516 mg	543 mg

Rolls with Poppy Seeds				
Serving per package: varies- as per order				
Serving size: varies- refer to below serving size				
	Average Quantity per Serving			Average Quantity per 100g
	45g	75g	85g	
Energy	497 kJ (119 Cal)	828 kJ (198 Cal)	938 kJ (224 Cal)	1100 kJ (264 Cal)
Protein	4.3 g	7.1 g	8.0 g	9.5 g
Fat, Total	1.2 g	2.0 g	2.3 g	2.7 g
- Saturated	0.2 g	0.3 g	0.4 g	0.4 g
Carbohydrate	22.1 g	36.9 g	41.8 g	49.2 g
- Sugars	1.2 g	2.0 g	2.3 g	2.7 g
Sodium	247 mg	412 mg	467 mg	549 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).