PRODUCT DETAILS

Product Name & Net Weight	Continental Bread **Product Code** / **Product Name** 5070 Pasta Dura Bread 5090 Pasta Dura Toast 5100 Pasta Dura Bread 20mm 5220 Continental Round Toast
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 bread tinned loaves and non-tinned loaves/ rolls. Bread design or cut style/measurement indicated by product name.
Country of Origin	Plain: Made in Australia from at least 98% 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	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, Improver (**Wheat** flour, **Soya** Flour, Emulsifier (481), Flour Treatment Agent (300), Enzymes (**Wheat**)), **Wheat** Gluten.
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 Rolls & Loaves		
Servings per package: varies- as per order		
Serving sizes: 680g		
	Average Quantity per Serving	Average Quantity per 100g Serving
Energy	7300kJ (1750Cal)	1070kJ (257Cal)
Protein	59.1g	8.7g
Fat, Total	17.3g	2.6g
- Saturated	2.6g	LESS THAN 1 g
Carbohydrate	330g	48.5g
- Sugars	9.4g	1.4g
Sodium	3690mg	543mg

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).