PRODUCT DETAILS

Product Name & Net Weight	Fruit Loaf **Code:** / **Products:** 6190 Fruit Loaf Block 640g 6200 Fruit Loaf Toast 640g 6210 Fruit Loaf 20mm 640g 6290 Fruit Loaf Fattie Block 640g 6295 Fruit Loaf Fattie Toast 640g 6296 Fruit Loaf Fattie Toast 640g Tape Close 6300 Fruit Loaf Fattie 20mm 640g 6310 Fruit Loaf Maxi 20mm 950g 6315 Fruit Loaf Maxi Toast 950g
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	Spiced and sweetened loaf containing sultana and citrus peel, baked to a deep brown crust. Bread design or cut style/measurement indicated by product name.
Country of Origin	Made in Australia from at least 75% 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	**Wheat** Flour (Thiamine, Folate), Sultanas (26%), Water, Yeast, Canola Oil, Peel (2%) (Contains Citrus Peel (Contains **Sulphite** Preservative (223))), Sugar, **Wheat** Gluten, Iodised Salt, Improver (**Wheat** Flour, **Soya** Flour, Emulsifier (471), Flour Treatment Agent (300), Enzymes (**Wheat**)), Mixed Spices (**Sulphites**).
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, Sulphites** **May contain: Milk, Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut), Sesame.**

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

640g Square: Toast		
Serving per package: 8.5 (excludes crusts)		
Serving size: 2 slices (approximately 75g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1200 kJ (286 Cal)	1600 kJ (381 Cal)
Protein	8.6 g	11.5 g
Fat, Total	2.7 g	3.7 g
- Saturated	0.4 g	0.5 g
Carbohydrate	55.6 g	74.1 g
- Sugars	19.5 g	26 g
Sodium	381 mg	509 mg

640g Square: 20mm		
Serving per package: 9 (excludes crusts)		
Serving size: 1 slice (approximately 58g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	925 kJ (221 Cal)	1600 kJ (381 Cal)
Protein	6.7 g	11.5 g
Fat, Total	2.1 g	3.7 g
- Saturated	0.3 g	0.5 g
Carbohydrate	43.0 g	74.1 g
- Sugars	15.1 g	26 g
Sodium	295 mg	509 mg

640g Square: Block		
Serving per package: 1		
Serving size: 640g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	10200 kJ (2440 Cal)	1600 kJ (381 Cal)
Protein	73.5 g	11.5 g
Fat, Total	23.5 g	3.7 g
- Saturated	3.0 g	0.5 g
Carbohydrate	474 g	74.1 g
- Sugars	116 g	26 g
Sodium	3250 mg	509 mg

640g Fattie: Toast		
Serving per package: 7 (excludes crusts)		
Serving size: 2 slices (approximately 91g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1450 kJ (347 Cal)	1600 kJ (381 Cal)
Protein	10.4 g	11.5 g
Fat, Total	3.3 g	3.7 g
- Saturated	0.4 g	0.5 g
Carbohydrate	67.4 g	74.1 g
- Sugars	23.6 g	26 g
Sodium	463 mg	509 mg

640g Fattie: 20mm		
Serving per package: 10 (excludes crusts)		
Serving size: 1 slice (approximately 64g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1020 kJ (244 Cal)	1600 kJ (381 Cal)
Protein	7.3 g	11.5 g
Fat, Total	2.3 g	3.7 g
- Saturated	0.3 g	0.5 g
Carbohydrate	47.4 g	74.1 g
- Sugars	16.6 g	26 g
Sodium	325 mg	509 mg

950g Maxi: Toast		
Serving per package: 10 (excludes crusts)		
Serving size: 2 slices (approximately 95g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1530 kJ (366 Cal)	1610 kJ (381 Cal)
Protein	11.0 g	11.6 g
Fat, Total	3.5 g	3.7 g
- Saturated	0.5 g	0.5 g
Carbohydrate	71.1 g	74.8 g
- Sugars	24.9 g	26.2 g
Sodium	488 mg	514 mg

950g Maxi: 20mm		
Serving per package: 11		
Serving size: 1 slice (approx. 73g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1180 kJ (281 Cal)	1610 kJ (381 Cal)
Protein	8.5 g	11.6 g
Fat, Total	2.7 g	3.7 g
- Saturated	0.3 g	0.5 g
Carbohydrate	54.6 g	74.8 g
- Sugars	19.2 g	26.2 g
Sodium	375 mg	514 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).