PRODUCT DETAILS

Product Name & Net Weight	Light Rye Bread **Product Code** / **Product Name**: 5960 Rye Maxi Toast 950g 6010 Rye Square Toast 680g 6020 Rye Canopy 680g 6030 Rye Square 20mm 680g 6090 Rye Fattie Block 680g 6095 Rye Fattie Sandwich 6100 Rye Fattie Toast 680g 6120 Rye Fattie 20mm 680g
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	Light rye bread is made with a blend of wheat and rye flour. Bread design or cut style/measurement indicated by product name. Numbers of slices per loaf (excluding crusts): Square Slice 17, Square Toast 16, Square 20MM 10, Square Canopy 8, Fattie Slice 14, Fattie Toast 13, Fattie 20MM 7, Maxi Toast 18,
Country of Origin	Made in Australia from at least 97% 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 bread and roll products as suitable for retail sale (on-selling by the customer) except for only specific products as listed: • 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	**Wheat** Flour (Thiamine, Folate), **Rye** Flour, Yeast, **Wheat** Gluten, Iodised Salt, Malted **Barley** Flour, Canola Oil, Improver (**Wheat** Flour, **Soya** Flour, Emulsifier (471), Flour Treament Agent (300), Enzymes (**Wheat**)).
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, soy.**

Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	**May contain: egg, milk, sesame, peanut, tree nuts (almond, brazil nut, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut) and 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

680g Square Toast		
Serving per package: 8 (excludes crusts)		
Serving size: 2 slices (approximately 79g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	797 kJ (309 Cal)	1010 kJ (241 Cal)
Protein	7.7 g	9.7 g
Fat, Total	1.6 g	2.0 g
- Saturated	0.2 g	0.3 g
Carbohydrate	34.5 g	43.6 g
- Sugars	1.0 g	1.2 g
Sodium	401 mg	508 mg

680g Square 20mm		
Serving per package: 10 (excludes crusts)		
Serving size: 1 slice (approximately 63g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	636 kJ (152 Cal)	1010 kJ (241 Cal)
Protein	6.1 g	9.7 g
Fat, Total	1.2 g	2.0 g
- Saturated	0.2 g	0.3 g
Carbohydrate	27.5 g	43.6 g
- Sugars	0.8 g	1.2 g
Sodium	320 mg	508 mg

680g Square Canopy		
Serving per package: 8 (excludes crusts)		
Serving size: 1 slice (approximately 78g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	858 kJ (205 Cal)	1010 kJ (241 Cal)
Protein	8.2 g	9.7 g
Fat, Total	1.7 g	2.0 g
- Saturated	0.2 g	0.3 g
Carbohydrate	37.1 g	43.6 g
- Sugars	1.0 g	1.2 g
Sodium	432 mg	508 mg

680g Fattie Toast		
Serving per package: 6.5		
Serving size: 2 slices (approximately 97g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	979 kJ (234 Cal)	1010 kJ (241 Cal)
Protein	9.4 g	9.7 g
Fat, Total	1.9 g	2.0 g
- Saturated	0.3 g	0.3 g
Carbohydrate	42.3 g	43.6 g
- Sugars	1.2 g	1.2 g
Sodium	493 mg	508 mg

680g Fattie 20mm		
Serving per package: 7 (excludes crusts)		
Serving size: 1 slice (approximately 74g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	747 kJ (178 Cal)	1010 kJ (241 Cal)
Protein	7.2 g	9.7 g
Fat, Total	1.5 g	2.0 g
- Saturated	0.2 g	0.3 g
Carbohydrate	32.3 g	43.6 g
- Sugars	0.9 g	1.2 g
Sodium	376 mg	508 mg

680g Square & Fattie Block		
Serving per package: 1		
Serving size: 680g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1010 kJ (241 Cal)	1010 kJ (241 Cal)
Protein	9.7 g	9.7 g
Fat, Total	2.0 g	2.0 g
- Saturated	0.3 g	0.3 g
Carbohydrate	43.6 g	43.6 g
- Sugars	1.2 g	1.2 g
Sodium	508 mg	508 mg

680g Fattie Sandwich		
Serving per package: 7 (excludes crusts)		
Serving size: 2 slices (approximately 90g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	908 kJ (217 Cal)	1010 kJ (241 Cal)
Protein	8.7 g	9.7 g
Fat, Total	1.8 g	2.0 g
- Saturated	0.3 g	0.3 g
Carbohydrate	39.3 g	43.6 g
- Sugars	1.1 g	1.2 g
Sodium	457 mg	508 mg

950g Maxi Toast		
Serving per package: 1		
Serving size: 1 slice (approximately 102g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1100 kJ (264 Cal)	1080 kJ (259 Cal)
Protein	10.6 g	10.4 g
Fat, Total	2.2 g	2.1 g
- Saturated	0.3 g	0.3 g
Carbohydrate	47.8 g	46.8 g
- Sugars	1.3 g	1.3 g
Sodium	557 mg	546 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).