PRODUCT DETAILS

Product Name & Net Weight

Multigrain Bread
Tinned Loaves:

Product Code	Product Name
5710	Multigrain Maxi Block 950g Net
5720	Multigrain Maxi Toast 950g Net
5730	Multigrain Maxi 20MM 950g Net
5750	Multigrain Block 680g Net
5760	Multigrain Sandwich 680g Net
5770	Multigrain Toast 680g Net
5771	Multigrain Toast 680g Net Plain Bag
5775	Multigrain 20MM 680g Net
5579	Multigrain Toast 680g Tape Close
5780	Multigrain Canopy Sandwich 680g Net
5850	Multigrain Fattie Block 680g Net
5855	Multigrain Fattie Sandwich 680g Net
5860	Multigrain Fattie Toast 680g Net
5880	Multigrain Fattie 20MM 680g Net
5920	Multigrain Vienna Toast 680g Net
5930	Multigrain Vienna 20MM 680g Net

Non-Tinned Loaves/ Rolls
[PHOTOS]

Product Code	Product Name
7670	Multigrain Long [Approx. 90g]
7671	Multigrain Long (6pk) [Approx. 90g Each]
7680	Multigrain Plait Rolls [Approx. 90g]
7681	Multigrain Plait Rolls (6pk) [Approx. 90g Each]
8065	Multigrain Hamburger Roll 55w (6PK)
8216	Multigrain Baguette (6pk) [Approx. 110g Each]

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.
Numbers of slices per loaf (excluding crusts): Square Slice 17, Square Toast 16, Square 20MM 10,Vienna Toast: 16
Fattie Slice 14, Fattie Toast 13, Fattie 20MM 7, Maxi Toast 18, Maxi 20MM 11, Canopy Slice 8.

Country of Origin

Made in Australia from at least 88% 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:

- 5760 Multigrain Sandwich (Slice) 680g
- 5770 Multigrain Toast (Slice) 680g
- 5855 Multigrain Fattie Sandwich (Slice) 680g
- 5860 Multigrain Fattie Toast (Slice) 680g

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	Tinned Loaves	**Wheat** Flour (Thiamine, Folate), Water, Mixed Grains (Kibbled **Wheat**, Maize (Corn) Semolina, Kibbled **Rye**, Flaked **Wheat**, Linseed.), Yeast, Iodised Salt, **Wheat** Gluten, Canola Oil, Improver (**Wheat** Flour, **Soya** Flour, Emulsifier (471), Flour Treament Agent (300), Enzymes (**Wheat**)).
	Non-Tinned Loaves/ Rolls	**Wheat** Flour (Thiamine, Folate), Water, Mixed Grains (Kibbled **Wheat**, Maize (Corn) Semolina, Kibbled **Rye**, Flaked **Wheat**, Linseed.), Yeast, Iodised Salt, **Wheat** Gluten, Blend (Emulsifier (481), **Soy** Flour, **Wheat** Flour, Flour Treatment Agents (170, 920), Acidity Regulator (300), Enzyme (Amylase)), Canola Oil.
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) 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

Tinned Loaves:

680g Square: Sandwich		
Serving per package: 8.5 (excludes crusts)		
Serving size: 2 slices (approximately 74g)		
	Average Quantity	Average Quantity

680g Square: Toast		
Serving per package: 8 (excludes crusts)		
Serving size: 2 slices (approximately 79g)		
	Average Quantity	Average Quantity

	per Serving	per 100g
Energy	832 kJ (192 Cal)	1120 kJ (269 Cal)
Protein	7.3 g	9.9 g
Fat, Total	1.7 g	2.4 g
- Saturated	0.3 g	0.4 g
Carbohydrate	37.1 g	50.1 g
- Sugars	1.0 g	1.4 g
Sodium	359 mg	486 mg

	per Serving	per 100g
Energy	888 kJ (212 Cal)	1120 kJ (269 Cal)
Protein	7.8 g	9.9 g
Fat, Total	1.9 g	2.4 g
- Saturated	0.3 g	0.4 g
Carbohydrate	39.6 g	50.1 g
- Sugars	1.1 g	1.4 g
Sodium	384 mg	486 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	708 kJ (169 Cal)	1120 kJ (269 Cal)
Protein	6.2 g	9.9 g
Fat, Total	1.5 g	2.4 g
- Saturated	0.2 g	0.4 g
Carbohydrate	31.6 g	50.1 g
- Sugars	0.9 g	1.4 g
Sodium	306 mg	486 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	877 kJ (210 Cal)	1120 kJ (269 Cal)
Protein	7.7 g	9.9 g
Fat, Total	1.8 g	2.4 g
- Saturated	0.3 g	0.4 g
Carbohydrate	39.1 g	50.1 g
- Sugars	1.1 g	1.4 g
Sodium	379 mg	486 mg

680g Square and Fattie: Block		
Serving per package: 1		
Serving size: 680g (whole loaf)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	7650 kJ (1830 Cal)	1120 kJ (269 Cal)
Protein	67.2 g	9.9 g
Fat, Total	16.0 g	2.4 g
- Saturated	2.6 g	0.4 g
Carbohydrate	341 g	50.1 g
- Sugars	9.4 g	1.4 g
Sodium	3300 mg	486 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	1010 kJ (242 Cal)	1120 kJ (269 Cal)
Protein	8.9 g	9.9 g
Fat, Total	2.1 g	2.4 g
- Saturated	0.3 g	0.4 g
Carbohydrate	45.1 g	50.1 g
- Sugars	1.2 g	1.4 g
Sodium	437 mg	486 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	832 kJ (199 Cal)	1120 kJ (269 Cal)
Protein	7.3 g	9.9 g
Fat, Total	1.7 g	2.4 g
- Saturated	0.3 g	0.4 g
Carbohydrate	37.1 g	50.1 g
- Sugars	1.0 g	1.4 g
Sodium	359 mg	486 mg

680g Fattie: Toast		
Serving per package: 6.5 (excludes crusts)		
Serving size: 2 slices (approximately 97g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1090 kJ (261 Cal)	1120 kJ (269 Cal)
Protein	9.6 g	9.9 g
Fat, Total	2.3 g	2.4 g
- Saturated	0.4 g	0.4 g
Carbohydrate	48.6 g	50.1 g
- Sugars	1.3 g	1.4 g
Sodium	471 mg	486 mg

950g Maxi Toast		
Serving per package: 9 (excludes crusts)		
Serving size: 2 slices (approximately 102g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1230 kJ (294 Cal)	1210 kJ (289 Cal)
Protein	10.8 g	10.6 g
Fat, Total	2.6 g	2.5 g
- Saturated	0.4 g	0.4 g
Carbohydrate	54.9 g	53.8 g
- Sugars	1.5 g	1.5 g
Sodium	532 mg	521 mg

950g Maxi 20MM		
Serving per package: 11 (excludes crusts)		
Serving size: 1 slice (approximately 83g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1000 kJ (239 Cal)	1210 kJ (289 Cal)
Protein	8.8 g	10.6 g
Fat, Total	2.1 g	2.5 g
- Saturated	0.3 g	0.4 g
Carbohydrate	44.6 g	53.8 g
- Sugars	1.2 g	1.5 g
Sodium	433 mg	521 mg

950g Maxi Block
Serving per package: 1

680g Vienna: Toast
Serving per package: 16 (excludes crusts)

Serving size: 950g (whole loaf)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	11500 kJ (2740 Cal)	1210 kJ (289 Cal)
Protein	101 g	10.6 g
Fat, Total	24.1 g	2.5 g
- Saturated	4.0 g	0.4 g
Carbohydrate	511 g	53.8 g
- Sugars	14.1 g	1.5 g
Sodium	4950 mg	521 mg

Serving size: 2 slices (approximately 85g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	956 kJ (228 Cal)	1120 kJ (289 Cal)
Protein	8.4 g	9.9 g
Fat, Total	2.0 g	2.4 g
- Saturated	0.3 g	0.4 g
Carbohydrate	42.6 g	50.1 g
- Sugars	1.2 g	1.4 g
Sodium	413 mg	486 mg

680g Vienna: 20MM		
Serving per package: 18 excludes crusts)		
Serving size: 1 slice (approximately 73g)		
	Average Quantity per Serving	Average Quantity per 100g
Energy	821 kJ (196 Cal)	1120 kJ (289 Cal)
Protein	7.2 g	9.9 g
Fat, Total	1.7 g	2.4 g
- Saturated	0.3 g	0.4 g
Carbohydrate	36.6 g	50.1 g
- Sugars	1.0 g	1.4 g
Sodium	354 mg	486 mg

Non-Tinned Loaves/ Rolls:

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
	45g	55g	90g	110g	
Energy	462 kJ (111 cal)	570 kJ (136cal)	932 kJ (233 cal)	1140 kJ (272cal)	1040 kJ (248 cal)
Protein	8.7 g	5.0g	8.2 g	10.0g	9.1 g
Fat, Total	3.0 g	1.2g	2.0 g	2.5 g	2.2 g
- Saturated	0.5 g	0.2g	0.4g	0.5 g	0.4 g
Carbohydrate	44.2 g	25.3g	41.4 g	50.6 g	46.0 g
- Sugars	1.2 g	0.7g	1.2 g	1.4 g	1.3 g
Sodium	512 mg	250mg	409 mg	500 mg	455 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).