## PRODUCT DETAILS

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| **Product Name & Net Weight** | Sourdough Bread<br> <br>**Product Code** / **Product Name**:<br>5060 — Vienna Sourdough Block 680g<br>5065 — Vienna Sourdough Toast 680g |
| **Company Name & Address** | Glenroy Bakery<br>17 Blenheim Street, Glenroy, VIC 3046<br>Phone: 03 9312 8600<br>Email: info@glenroybakery.com.au<br>Website: www.glenroybakery.com.au |
| **Product Description** | Bread with fermented sourdough culture baked in vienna loaf shape. Available unsliced (Block) or toast thickness slice. Bread design or cut style/measurement indicated by product name. |
| **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:<br>• No products covered by this specification listed. |
| **Halal** | No |
| **Suitable for Vegetarian** | Yes |

## PRODUCT PACKAGING

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| **Primary Packaging** | Food grade plastic or paper liner, plastic bag or film wrap. |
| **Secondary Packaging** | Plastic crate |

## PRODUCT LABELLING DETAILS

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| **Ingredient Declaration** | **Wheat** Flour, Water, Liquid Sourdough (Fermented **Rye** And **Wheat** Flour, Culture (**Barley** Malt, Acidity Regulators (260, 330), Flour Treatment Agent (300)).), Iodised Salt, **Wheat** Malt Flour, Yeast. |
| **Characterising Ingredients** | Not applicable |
| **Genetically Modified Products (GMO)**<br>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**<br>Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3? | **Contains: wheat, gluten**<br>**May contain: soy, egg, milk, sesame, peanut, tree nuts (almond, brazil nut, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut) and sulphites.** |

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| **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.<br>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.<br>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 Vienna Sourdough Block | | |
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| Serving per package: 1 | | |
| Serving size: 680g | | |
| | Average Quantity per Serving | Average Quantity per 100g |
| Energy | 8600 kJ (2060 Cal) | 1150 kJ (274 Cal) |
| Protein | 80.2 g | 10.7 g |
| Fat, Total | 9.6 g | 1.3 g |
| - Saturated | 1.2 g | 0.2 g |
| Carbohydrate | 396 g | 52.8 g |
| - Sugars | 13.9 g | 1.8 g |
| Sodium | 4550 mg | 607 mg |

| 680g Vienna Sourdough Toast |
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| Vienna Toast nutritional values have not been given as serve (slice) size varies greatly. For indication refer to nutritional values for Block (unsliced) variety and consider as a percentage portion for dietary control purposes. |

## MICROBIOLOGICAL CRITERIA

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| **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

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| **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). |