PRODUCT DETAILS

Product Name & Net Weight	Turkish Roll **Code:** / **Products:** 8070 — Turkish Bread 460g 8090 — Long Turkish Roll (6pk) 8240 — Panini Roll (6pk)
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	Traditional oven-baked bread with a golden crust, soft airy centre, and light chewy texture.
Country of Origin	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) except for specific products listed below: • No products covered by this specification listed.
Halal	No
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	Plain**: Wheat** Flour (Thiamine, Folate), Water, Canola Oil, Iodised Salt, **Wheat** Gluten, Yeast, Blend (Emulsifier (481), **Soy** Flour, **Wheat** Flour, Flour Treatment Agents (170, 920), Acidity Regulator (300), Enzyme (Amylase)), Skim **Milk** Powder.
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, Milk, Egg, Soy.** **May contain: Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut), Sesame, 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

Turkish Bread 460g		
Serving per package: 1		
Serving size: 1 roll		
	Average Quantity per Serving	Average Quantity per 100g
Energy	4480 kJ (1070 Cal)	974 kJ (233 Cal)
Protein	38.1 g	8.3 g
Fat, Total	10.9 g	2.4 g
- Saturated	1.8 g	0.4 g
Carbohydrate	200 g	43.4 g
- Sugars	7.1 g	1.5 g
Sodium	2290 mg	498 mg

Long Turkish Roll (6pk) and Panini (6pk)		
Serving per package: 1		
Serving size: 1 roll		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1250 kJ (300 Cal)	1140 kJ (272 Cal)
Protein	10.7 g	9.7 g
Fat, Total	3.0 g	2.8 g
- Saturated	0.5 g	0.5 g
Carbohydrate	56.0 g	50.9 g
- Sugars	2.0 g	1.8 g
Sodium	641 mg	583 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).