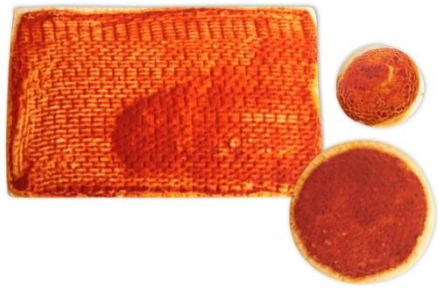
PRODUCT DETAILS

Product Name & Net Weight	Pizza Base Small with Sauce (6 inch) (130g Net) [4120] Pizza Base Large with Sauce (12 inch) (450g Net) [4160] Pizza Base Tray with Sauce (26 inch) (2kg Net) [4070] 
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	Baked white pizza bases with tomato sauce.
Country of Origin	Made in Australia from at least 85% 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).
Halal	Halal suitable
Suitable for Vegetarian	No

PRODUCT PACKAGING

Primary Packaging	Food grade plastic shrink wrap and food grade carboard base.
Secondary Packaging	Plastic crate or cardboard box.

PRODUCT LABELLING DETAILS

Ingredient Declaration	Small: Pizza Base (**Wheat** Flour (Thiamine, Folic Acid), Canola Oil, Skim **Milk** Powder, Yeast, Iodised Salt), Tomato Sauce (33%) (Crushed Tomatoes (Tomatoes, Tomato Juice, Acidity Regulator (330)), Iodised Salt, Oregano, Preservative (202)). Large: Pizza Base (**Wheat** Flour (Thiamine, Folic Acid), Canola Oil, Skim **Milk** Powder, Yeast, Iodised Salt), Tomato Sauce (30%) (Crushed Tomatoes (Tomatoes, Tomato Juice, Acidity Regulator (330)), Iodised Salt, Oregano, Preservative (202)). Tray: Pizza Base (**Wheat** Flour (Thiamine, Folic Acid), Canola Oil, Skim **Milk** Powder, Yeast, Iodised Salt), Tomato Sauce (30%) (Crushed Tomatoes (Tomatoes, Tomato Juice, Acidity Regulator (330)), Iodised Salt, Oregano, Preservative (202)).
Characterising Ingredients	Small: Tomato Sauce (33%). Large: Tomato Sauce (30%). Tray: Tomato Sauce (20%)
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: Gluten, Wheat, Milk.** **May contain traces of: Barley, Oats, Rye, Egg, Sesame, Soy, Sulphites, Peanut, Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut).**
Labelling Requirements	Batch code sticker label present on product.

	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. However, the addition of topping ingredients and reheating generally are recommended. Oven: 1. Preheat oven to 180ºC. 2. Remove all packaging and top the pizza bases with desired toppings. 3. Place pizza on an oven rack and cook for approximately 15-20 minutes. Note: Cooking temperatures and times are provided as a guide. Ovens will vary between brands. Caution: Product may be very hot after heating.

NUTRITION INFORMATION

Small		
Serving per package: 1		
Serving size: 130g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	1220 kJ (297 Cal)	955 kJ (228 Cal)
Protein	9.8 g	7.5 g
Fat, Total	3.9 g	3.0 g
- Saturated	Less than 1 g	Less than 1 g
Carbohydrate	53.6 g	41.2 g
- Sugars	4.0 g	3.1 g
Sodium	305 mg	234 mg

Large		
Serving per package: 1		
Serving size: 450g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	4300 kJ (1030 Cal)	955 kJ (228 Cal)
Protein	33.9 g	7.5 g
Fat, Total	13.6 g	3.0 g
- Saturated	1.4 g	Less than 1 g
Carbohydrate	186 g	41.2 g
- Sugars	13.8 g	3.1 g
Sodium	1050 mg	234 mg

Tray		
Serving per package: 1		
Serving size: 2000g		
	Average Quantity per Serving	Average Quantity per 100g
Energy	20200 kJ (4830 Cal)	1010 kJ (242 Cal)
Protein	157 g	7.9 g
Fat, Total	65.1 g	3.3 g
- Saturated	6.3 g	Less than 1 g
Carbohydrate	877 g	43.9 g
- Sugars	52.8 g	2.6 g
Sodium	5010 mg	250 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 at refrigerated temperature (5ºC or below). This product may have been previously frozen from fresh and thawed for your convenience. Do not re-freeze.
Shelf Life Criteria	Best before: 14 days from the date of manufacture (or the start of thaw).
Method of Preservation	Baked (reduced water activity) and temperature control (refrigeration). Product is fully baked.