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	Document Title: Product Description	

Product Range/ Category	Pub Club		
Proposed Product Title	Food Service 9" Garlic Bread SUB		
Company / Trading Name	Seed Trading		
Address of Manufacturer	1/117 Beach Road Sandringham		
Contact Name	Paul Healy		
Contact Details	sales@stdocs.com.au		
Site Certification	BRC	Does the product meet the development brief?	Yes
Product Description	Garlic bread rolls sliced and filled with margarine and garlic mix		
Intended Use	Independent Wholesaler smaller retailers and clearance outlets as ready-to-heat product for all ages		
Proposed Claims	Suitable for Vegetarian		
Characterising or Active Ingredients	White Bread 77%, Garlic Margarine Spread 23%		
Ingredient List	Strong Flour [Strong Flour (Wheat), Thiamin, Folic Acid], Water [Water], Margarine [Palm Oil, Water, Salt, Emulsifier (471, 472c), Natural Flavouring, Antioxidant (304), Natural Colour (Carotene)], Garlic [Water, Garlic Powder], Water [Water], Canola Oil [Canola Oil], Yeast [Water, Yeast], Canola Oil [Canola Oil], Vinegar [Water, 260], Iodised Salt [Salt, Potassium Iodide], improver [Wheat Flour, 300, Enzyme], 281 [Preservative (281)], Dried Parsley [Parsley], 330, Salt.		

Country Of Origin Statement

70% Product of Australia, From Australian and imported ingredients

Preparation / Essential usage Instructions

Detail Instructions	<ol style="list-style-type: none"> 1. Take product out of freezer and leave it in ambient temperature (4 °C) for 30 minutes to thaw. 2. Preheat oven. 3. Place in the centre of the oven with the foil. 4. Cook for recommended time or until golden brown. 		
	Oven Type	Temperature	Time
	Conventional/ Gas	200 °C	12 to 14 minutes
	Fan Forced	180 °C	12 to 14 minutes
	<p>Add approximately 8 to 10 minutes if cooking from frozen. Cooking temperatures and times are provided as a guide only. Ovens will vary between brands. Product must be fully cooked before consumption. Product core temperature must reach >75°C Caution: Product will be hot. Take care when handling</p>		
STORAGE INSTRUCTIONS	Store in freezer at or below minus 18°C. Once thawed, Do not re-freeze. Once opened, consume within 14 days.		
TOTAL SHELF LIFE	365 days from day of manufacture.		

NUTRITION PANEL

	SERVING SIZE	47.5
	NUMBER OF SERVINGS	4
	PER SERVING	PER 100G
Energy Kj	634.0	1334.7
Energy Cal	151.7	319.3
Protein	4.8	10.2
Tot Fat	6.2	13.1
saturated fat	2.6	5.4
Total Carbohydrates	18.5	39.0
sugars	1.5	3.1
Dietary fibre	0.8	1.7
Sodium mg	247.0	520.0

Allergen and Warning Declaration

Detail Allergen Advisory Statement:	Product Contains: Gluten (from Wheat), May contain Milk & Peanut
Mandatory Warning Statement	N/A
Does the product contain any Genetically Modified ingredients?	No

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Allergen Information					
ALLERGEN	NO	YES	YES CONTAINS	YES MAY Be Present	COMMENTS
Gluten			Y		Flour (Wheat)
Milk				Y	Butter (Milk)
Egg	N				
Fish	N				
Crustacea	N				
Soy Bean	N				
Tree Nuts	N				
Peanut	N			Y	Peanut (Garlic)
Sesame Seeds	N				
Sulphites at a level $\geq 10\text{mg/kg}$?	N				
Royal Jelly	N				
Bee Pollen	N				
Propolis	N				
Lupin	N				

Packaging Information			
Primary Packaging Format:	-		
Secondary Packaging Format:	Shipper 2 plain with label		
Barcode	-	TUN	-
Best Before Date Location / Position	On box	Use by Date Application	Inkjet
Example of Coding Format	DD/MMM/YYYY	Unit Weight	190 g
Unit/Pack per Packaging?	1	Cartons per Layer?	10
Serves per Carton?	48	Number of Layers	5

SENSORY INFORMATION				
	TEST	TARGET / ACCEPTABLE RANGE	TEST METHOD & CONDITIONS	FREQUENCY
PHYSICAL (Include: size dimensions, tolerances, metal detection, etc.)	Ceramic Ball	5mm	X-Ray	Checked Hourly
	Soda Lime Glass	5mm		
	S/Steel Ball	2mm		
	Weight	190 g	Checkweigher	
CHEMICAL	N/A	N/A	N/A	N/A
MICROBIOLOGICAL	SPC	<1000000 cfu/g	Eurofins Laboratory	Annually
	Yeast & Mould	<200/g		
	Listeria spp	ND 25g		
	Salmonella	ND 25g		
	E. coli	<3 cfu/g		
	CP Staph	<100cfu/g		
Bacillus cereus	<100cfu/g			
ORGANOLEPTIC	Colour, Appearance, Flavour, Aroma, texture.	As per QAS	Visual, Sensory	Three monthly