

Ref No. RFP2011		Issue date: 28/05/2018
Version: 7		Prepared by: Himansh Vij
Superseded Version: 6		Approved By: Myra Kennedy

PRODUCT NAME	FILLO PASTRY SHEETS – FROZEN – RETAIL 375g
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PRODUCT DESCRIPTION	Very thin sheets of fillo dough cut into 270mm x 420mm. When baked a golden brown colour, light and flaky pastry.		
EAN NO.	9-311648-00048-4	PRODUCT REF NO.	RFP2011
COUNTRY OF ORIGIN	AUSTRALIA		
COUNTRY OF ORIGIN STATEMENT	Made in Australia from at least 99% Australian Ingredients		

PACKAGING			
NET WEIGHT OF PASTRY SHEETS:	375g	PACKAGING PRIMARY PACK TYPE	DIMENSIONS & WEIGHT
NO. IN A PACK:	18 - 20 PASTRY SHEETS	PLASTIC WRAP	270mm X 100mm – 1.5g
WEIGHT PER SHEET:	20g	SECONDARY PACK TYPE	
MINIMUM GROSS WEIGHT:	425g	COLOUR PRINTED BOARD	92X35X310mm
QUANTITY PER SHIPPER:	10 Packs	BOX:	(45g)
		SECONDARY PACK TYPE	
		PRINTED SHIPPER WITH	319X194X190mm(226g)
		PRODUCT ID LABEL:	
PALLET INFORMATION:		Cartons per layer	16
Total Cartons per pallet	64 cartons	Layers per pallet	4

PRODUCT DIMENSIONS:	Length: 420mm ± 15mm Width: 275mm ±15mm Thickness: 0.145mm – 0.165mm
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CHARACTERISING INGREDIENTS :	PRODUCT INGREDIENTS	% QUANTITY IN FINAL PRODUCT
	Wheat Flour	66%
	Sunflower Oil	<3%

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON RETAIL PACK:	Wheat Flour (Thiamine, Folic Acid), Water, Sunflower Oil, Gluten , Salt, Preservative (202), Dough Conditioner (Wheat Flour), Maize Starch. Contains: Gluten
DATE CODING/ TRACEABILITY	BEST BEFORE DATE AND TIME: DD/MM/YYYY 00:00
STORAGE & HANDLING INSTRUCTIONS:	Keep Frozen at or below -18°C. Thawing Instructions: Place frozen fillo sheets in refrigerator over-night to thaw. Allow unopened fillo package to stand at room temperature for at least 4 hours before use. Immediately re-roll unused fillo sheets in plastic wrap, seal and place back into refrigerator to prevent drying out. Use: Brush or spray edges of fillo pastry with a thin coat of oil. Next apply to centre area of fillo pastry sheets. Carefully pick up the top sheet you have just brushed, turn it over and place it back on the remaining stack. It will now stick to the next sheet. Brush the side that is now face up. Continue working down the stack for the required number of sheets. Product must be used within 7 days once opened. Do not re-freeze
NUTRITION/ HEALTH & MARKETING CLAIMS:	97% Fat Free Cholesterol Free

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Nutrition information (All specific values are averages)			
Servings per package	5		
Serving size	75g Average Quantity per serving		
	QUANTITY PER SERVING	% Daily Intake (Per serve)	QUANTITY PER 100g
Energy	825kJ	9.5	1100kJ
Protein	7.5g	15.0	10.0g
Fat, total	2.3g	3.3	3.1g
- saturated	0.5g	1.9	0.6g
- trans	<0.1g		0.1g
- polyunsaturated	1.4g		1.9g
- monounsaturated	0.5g		0.6g
Carbohydrate	34.9g	11.3	46.5g
-sugars	<0.1g	0.1	0.1g
Dietary Fibre	1.5g	5.0	2.0g
Sodium	381mg	16.4	503mg

MANDATORY AND ADVISORY WARNING STATEMENTS:	Component	Present? & Sulphite Level	Source raw Material
	Cereals containing gluten	Yes	Wheat Flour
	Crustacean and their products	No	
	Egg and their products	No	
	Fish and their products	No	
	Lupin and their products	No	
	Milk and their products	No	
	Tree Nuts and their products	No	
	Sesame Seeds and their products	No	
	Peanuts and their products	No	
	Soybeans and their products	No	
Added sulphites at > 10mg/kg	No		
GENETICALLY MODIFIED PRODUCTS (GMO):		NO	

ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL	ANALYTICAL AND CHEMICAL Moisture: 20 – 24% MICROBIOLOGICAL TPC: < 1,000,000 cfu/g Yeast & Mould < 1000 cfu/g Staphylococci < 100 cfu/g Bacillus Cereus <100 cfu/g E.coli <10 cfu/g Salmonella Not detected/25g
SENSORY & ORGANOLEPTIC	<u>Uncooked Pastry</u> Colour: Pale white Odour: fresh dough Appearance: pale white and smooth, no traces of contamination <u>Cooked Pastry</u> Colour: even golden colour. Texture: Flaky & Crispy
STORAGE & HANDLING REQUIREMENTS:	Frozen at or below -18 C
DISTRIBUTION REQUIREMENTS:	Refrigerated transport (-18 C)
SHELF LIFE CRITERIA:	12 months from production date

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