

EDC Bacon & Egg Roll

Product Code: 7086

Product Range:

Everyday Café

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Product Description	Shortcut Bacon, Scrambled Milk Bun	Egg Mix and To	mato relish on a				
Product Weight	160g						
Acceptable Weight Range	152g – 176g						
EAN Code	9338924008910						
TUN Code	19338924008917						
Country of Origin	from a	n Australia t least 83% lian ingredi	6				
Ingredient Listing	Ingredients: Milk Bun (47%) (Wheat Flour (Thiamin, Folic Acid), Water, Egg, Milk Powder, Butter (Milk), Sugar, Yeast, Salt, Canola Oil, Wheat Flour, Soya Flour, Malted Wheat Flour, Processing Aids Enzymes, Flour Treatment Agent (300)), Egg (23%) (Whole Egg, Acidity Regulator (330)), Bacon (14%) (Pork, Water, Cure [Salt, Sugar, Mineral Salts (451,450), Antioxidant (316), Preservative (250)], Wood Smoke), Tomato Relish (9%) (Tomato, Sugar, Vinegar, Onion, Thickener (1422), Tomato Paste, Salt, Spices, Garlic, Acidity Regulator (330), Firming Agent (509)), Sour Cream (Contains Milk, Milk Solids, Cream (Milk)), Cheddar Cheese (Contains (Milk), Anti-caking Agent (460)), Salt, Pepper.			Nutritional / Health / Marketing Claims	None		
				Consumer Group Claims (Halal Kosher Vegetarian Vegan)	Vegetarian		
				Irradiated Ingredients (as per FSANZ 1.5.3)	None		
				GMO Products Declared	None		
				Intended Market	General Public		
				Date Code Marking (Individual Product Packaging)	Julian date + year eg. 2111 where '211' is Julian code and '1' is the year		211' is
				Date Code Marking (Outer Carton Label)	Best before date in order by Date / Month / Year		
	Contains: Wheat, Gluten, Milk, Soy, Egg May Contain: Peanut, Almond, Cashew, Hazelnut, Sesame, Lupin			Frozen Best Before	9 months from manufacture if stored and transported in recommended conditions.		
Allergen Advice				Preservation Method	Frozen under -18°C		
	NUTRITION INFORMATION			Use by Code	3 days from removal from the freezer if stored in recommended conditions		
	Servings per package: 1			Packaging Material (Individual Product) Sealed with plastic film via fl wrap machine. Lebelling printed enline			824
Nistritional	Serving size:	•	Average	Product Dimensions (mm) LxWxH	Labelling printed online. 185x85x55		
Nutritional Panel		_ 	100 g	Carton Dimensions	393x281x140		804
All figures are	Energy	1470 kJ	917 kJ	(mm) LxWxH Units Per Carton	12		
averages based on standard recipes	Protein	16.0 g	10.0 g	Total Carton Weight (kg)	1.96kg		
	Fat, total	13.9 g	8.7 g	Pallet Configuration	EX Factory	EX Distril	outor
	- saturated	6.5 g	4.0 g	Cartons per layer	10	12	
	Carbohydrate	37.3 g	23.3 g	Layers per pallet	7	7	
	- sugars	5.9 g	3.7 g	Cartons per pallet	70	84	
	Sodium	826 mg	516 mg				



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	Thou before concurring and heating				
Suggested Preparation	Thaw before consuming and heating Ensure filling is heated through prior to consumption.				
Heating Instructions As equipment varies greatly the instructions should be used as a guide only	 Speed Oven Thaw before Heating Remove from packaging and heat as per pre-programmed setting or as per own validations. Sandwich Press/Grill Thaw before Heating Remove from Packaging Toast in sandwich press for 2–4 minutes until croissant is golden with a core temperature above 60°C Pie Warmer Thaw before Heating Heat in heatproof packaging in the heating compartment of your 'hot hold' pie warmer or on the racking of the pie warmer. Heat the product about 60°c as quickly as possible. Once at core temperature, the product can be held in a pie warmer above 60°C for a maximum of 1.5 -2 hours. 				
CUSTOMER INFORMATION (S	torage, Shelf life, Display, Traceability) Vehicle used for transportation must be suitable for frozen food transport.				
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Delivery	Product is delivered to store frozen in a clean temperature controlled vehicle				
Receival	Store attendant should ensure product is hard frozen upon receipt of delivery. Product should be transferred to freezer without delay.				
Storage	 Product should remain hard frozen whilst in freezer. Freezer temperature should be monitored and maintained at -18°C or colder. Products should be stored in their outer carton. A best before date is printed on the outer carton. 				
Shelf life: Thawing & Date Coding	 When required, product is to be removed from freezer and thawed in a refrigerator at 5°C or colder. Product must be coded with a USE BY code when removed from the freezer. Product must be sold and consumed on or before this use by date. This is a legal requirement ONCE PRODUCT IS THAWED IT MUST NOT BE REFROZEN.				
Displaying	 Once thawed, the product is then ready to be displayed for sale to consumer Fridge/display cabinet temperatures should be monitored and maintained at 5°C or colder. 				
Traceability	 Each product is coded with a manufacturing code. Should customers have any queries/concerns or feedback with regards to any product, please ensure this manufacturing code is quoted. 				
MICROBIOLOGICAL CRITERIA					
Microbiological Criteria	As Per FSANZ -Guidelines For The Microbiological Examination Of Ready To Eat Foods and/or customer requirements.				

The Handmade Food Co	Authorised by:	Position	Issue Date	
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