PRODUCT SPECIFICATION

PO BOX 786
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0402188544 (Osman)
www.kneaditbakery.com.au

PRODUCT NAME	KBMWM- MINI WHOLEMEAL 3*130g
INGREDIENTS	Wheat Flour (Thiamin, Folic Acid), Wholemeal Wheat Flour (Thiamin, Folic Acid)(19%), Water, Sesame Seeds, Iodised Salt, Linseed, Yeast, Vinegar, Canola Oil, Preservative (202), Soy Flour.
ALLERGENS	Contains Gluten, Sesame Seeds & Soy. Made on a line that also processes Other Seeds
NETT WEIGHT &/or NUMBER OF UNITS	390g Nett (3*130g)
PACKAGING	**Primary:** Food Grade Plastic Bag or Liner or Carton. **Secondary**: Corrugated Cardboard Carton or Bread Crate
LABELLING	**Retail Packs** Name of Product / Storage Conditions / Ingredient Statement Business name & Address / Country of Origin / Nutritional Information Best Before Date / Nett Weight **Wholesale Packs** Name of Product / Storage Conditions Business name & Address / Country of Origin Nett Weight or Quantity / Best Before Date or Baked on Date
STORAGE CONDITIONS	**Ambient** = Dry Cool Store, sealed in packaging at or below 23°C **Frozen** = at or below minus18°C
SHELF LIFE	**Ambient** = 5 days **Individually Bagged Frozen Breads** = 9 months & 3 days after thawing **Non Bagged Frozen Breads** =9 months & 3 days after thawing

NUTRITIONAL VALUE

NUTRITION INFORMATION

Servings per package: 3.00
Serving size: 130.00 g

	Average Quantity per Serving	Average Quantity per 100 g
Energy	1150 kJ	884 kJ
Protein	9.4 g	7.2 g
Fat, total	1.7 g	1.3 g
- saturated	0.3 g	0.2 g
Carbohydrate	51.7 g	39.8 g
- sugars	2.3 g	1.8 g
Sodium	452 mg	348 mg
Dietary fibre, total	5.5 g	4.2 g

RECOMMENDED DAILY INTAKE
'Percentage daily intakes are based on an average adult diet of 8700 kJ'

Energy kJ	Protein g	Fat g	Sat Fat g	Carbs g	Sugars g	Sodium mg	Dietary fibre g
13	19	2	1	17	2.5	20	18

Health Star Rating	4.0
COUNTRY OR ORIGIN	Made in Australia from at least 95% Australian Ingredients
GMO STATUS	Does not require labeling as per Australia New Zealand Food Standards Code - Standard 1.5.2 Food Produced Using Gene Technology.
IRRADIATION STATUS	Does not require labeling as per Australia New Zealand Food Standards Code - Standard 1.5.3 Irradiation of Food
CLAIMS	* Low Fat * Source of Protein * Good Source of Fibre * The Bakery produces under a certified SQF Food Safety System
FINAL CUSTOMER PREPARATION	**Ambient Product** = Ready to eat. **Frozen Breads** = Thaw in ambient temperatures or oven or microwave until thawed. **Frozen Par Baked Breads** = Pre-heat oven to 180°C & bake until desired browning or crusting occurs. DO NOT REFREEZE THAWED PRODUCT.