

## **PRODUCT SPECIFICATION**

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PADSTOW, NSW, 2200
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www.kneaditbakery.com.au

BAKERY						www.kneaditbakery.com.au			
PRODUCT NAME	KBPW-PIDE WHITE 430g								
INGREDIENTS	Wheat Flour (Thiamin, Folic Acid), Water, Iodised Salt, Sesame Seeds, Yeast, Vinegar, Canola Oil,								
ALLEDOENS	Preservative (202), Soy Flour.								
ALLERGENS NETT WEIGHT &/or NUMBER OF	Contains Gluten, Sesame Seeds & Soy. Made on a line that also processes other Seeds 430g								
UNITS									
PACKAGING	Primary: Food Grade Plastic Bag or Liner or Carton. Secondary: Corrugated Cardboard Carton or Bread Crate								
	Retail Packs								
LABELLING  STORAGE CONDITIONS	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  Authorized Date October 2016 (1997)								
STORAGE CONDITIONS	Ambient = Dry Cool Store, sealed in packaging at or below 23°C Frozen = at or below minus 18°C								
SHELF LIFE	Ambient = 5	days							
				Is = 9 months					
	Non Bagged Frozen Breads = 9 months & 3 days after thawing  NUTRITION INFORMATION								
NUTRITIONAL VALUE			Servings per		3.00	TION			
			• .		3.00 144.00 g	_			
						-			
					Average Quantity pe	Average er Quantity			
		Serving				100 g	Poi		
			Energy		1313 H	kJ 912 k	(J		
			Protein		10.4	g 7.2 (	3		
			Fat, total		1.9	g 1.3 g	,		
			- saturated		0.3				
			Carbohydrat	e	60.3	•			
			- sugars		3.0				
			Sodium		550 r	•	´		
			Dietary fibre	total	4.6	ŭ	•		
			Diotally libro	, total	;	9 0.2 8	'		
RECOMMENDED DAILY INTAKE	Energy	Protein	Fat	Sat Fat	Carbs	Sugars	Sodium	Dietary	
'Percentage daily intakes are based	kJ	g	g	g	g	g	mg	fibre g	
on an average adult diet of 8700 kJ'	16	20	3	1	21	3	24	15	
Health Star Rating COUNTRY OF ORIGIN	3.5 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 Us	sing Gene	Technology.	echnology.					
IRRADIATION STATUS	Does not require labeling as per Australia New Zealand Food Standards Code - Standard 1.5.3  Irradiation of Food								
CLAIMS	*Low Fat								
	* Good Source of Protein								
	* Good Source of Fibre								
FINAL CUSTOMER PREPARATION	* The Bakery produces under a certified SQF Food Safety System  Ambient Product = Ready to eat.								
COOLONIER I RELABITION	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.								

Issue date: 18.02.21