



PRODUCT SPECIFICATION

PO BOX 786
PADSTOW, NSW, 2200
0402188544 (Osman)
www.kneaditbakery.com.au

PRODUCT NAME	KBPWM-PIDE WHOLEMEAL 430g							
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	430g							
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: 144.00 g							
			Average Quantity per Serving		Average Quantity per 100 g			
	Energy		1273 kJ		884 kJ			
	Protein		10.4 g		7.2 g			
	Fat, total		1.9 g		1.3 g			
	- saturated		0.3 g		0.2 g			
	Carbohydrate		57.3 g		39.8 g			
	- sugars		2.6 g		1.8 g			
	Sodium		501 mg		348 mg			
	Dietary fibre, total		6 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
	15	21	3	1	18	3	22	20
Health Star Rating	4.0							
COUNTRY OF 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 * 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.							