	QUALITY ASSURANCE DEPARTMENT	Issue Date: Aug 2024
	Product Specification – Bakery	
	Focaccia Small 90% Stone Baked (45) BWF6168	Version: 1.0

Description: A stone-baked small focaccia.

Image:



Product Size:

Length: 14.5 cm – 16.5 cm
Width: 14.5 cm – 16.5 cm
Height: 3.0 cm – 4.5 cm
Weight: 120-140g

Manufacturing Site: Braeside /LDR

Carton Configuration: 45 units per carton

Carton Gross Weight: 5.400kg – 6.300kg

Carton Dimensions: 567 mm x 375 mm x 239 mm


Pallet Configuration: 4 layers per pallet x 6 cartons per layer (24 cartons per pallet)

Pallet Height: 1.10 m (including pallet)

Ingredients: Flour [**Wheat** Flour, Thiamine, Folic Acid], Water, Sourdough [**Wheat** flour, Water], Iodised Salt, Improver [**Wheat** Flour, **Soy** Flour, Antioxidant 300, Enzyme (**Wheat**)], **Malt (Barley, Malted Barley), Bran, Yeast.**

Storage Conditions: Frozen: Less than -18°C
Thawed: Ambient Temperatures

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Shelf Life: Frozen: 12 months
Baked from frozen: Day of Bake + 2

Nutritional Analysis:

Servings per Unit: 1 Serving size: 120 g		
	Average Quantity per Serving	Average Quantity per 100g
Energy (kJ)	1170	975
Protein (g)	8.2	6.8
Fat, total (g)	1.3	1.1
- Saturated (g)	0.1	0.1
Carbohydrate (g)	56.6	47.2
Sugars (g)	1.5	1.3
Sodium (mg)	422	352

GM Status: All ingredients are non-GM.

Allergen Statement: **Contains Wheat, Gluten, and Soy.**

May contain **Tree nuts (Almond, Cashew, Hazelnut, Macadamia, Pecan, Pine nut, Pistachio, Walnut), Egg, Lupin, Milk, Sesame, and Sulphites.**

Quality Statement: Manufactured in a BRC-certified facility.

Origin Statement: Made in Australia from at least 95% Australian Ingredients.

End Use: Use for general consumption.

END OF DOCUMENT

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