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Brand	La Famiglia			
Product Code	106772			
Product Name	Food Service 7 Inch Garlic Bread 48 Portions			
Weight	N/A			
Pack Size	N/A EAN N/A			
Carton Size	24 Units (48 Serves)	TUN	19317755000291	

Carton Size	24 Units (48 Serves)	TUN	19317755000291	
Product Description	A 7 inch bread roll horizontally sliced and topped with a garlic and parsley margarine mix.			
Application				
Directions For Use/ Preparation Instructions	COOKING GUIDE OVEN  1. Preheat fan forced oven to 220°C. 2. Separate the two halves and remo 3. Do not put halves back together, soven. 4. When cooking from frozen, bake funtil golden brown - serve immediate.  All cooking appliances vary in perform	ove the paper insert. simply place each half or 10 minutes (reduce ely.	cooking time if baking from thawed)	
Product Image	All cooking appliances vary in performance, the above cooking instructions are a guide only.			

Ingredient List	Contains gluten-containing cereal and soy as indicated in bold type.
	Bread: wheat flour, water, wheat gluten, vegetable oil, yeast, iodised salt, soy flour, vegetable
	emulsifier (471), preservative (282), sugar, vitamins (thiamin, folic acid).
	Spread: margarine [vegetable oil, water, salt, vegetable emulsifiers (471, soy lecithin), natural
	flavour, antioxidant (307b), natural colour (160a)], garlic (1%), parsley, onion.
	Made on a line that also produces products containing milk and sesame seeds.



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Nutrition	Servings per pack	48			
Information	Serving size:	88.0g approximately (per half)			
		Average Quantity per Serving	% Daily Intake* (per serving)	Average Quantity per 100g	
	Energy	1440kJ	%	1640kJ	
	Protein	7.5g	%	8.5g	
	Fat, total	17.2g	%	19.6g	
	- saturated	7.8g	%	8.9g	
	Carbohydrate	39.9g	%	45.3g	
	- sugars	2.3g	%	2.6g	
	Sodium	765mg	%	865mg	

<b>Country of Origin</b>	Made in Australia from at least 70% Australian ingredients			
Product Status		Suitable	Certified	
	Halal	Yes	No Certification Type:	
	Kosher	No	No	
	Organic	No	No	
	Ovo-lacto-vegetarian	Yes	No	
	Lacto-vegetarian	Yes	No	
	Vegan	Yes	No	
	Gluten Free	No	No	
Claims on Pack	La Famiglia Kitchen ESTD 1993 Food Service Garlic Bread	I 24x7 inch loaves		
Claims on Pack  Specifications	ESTD 1993	I 24x7 inch loaves  Organoleptic Specifications		
	ESTD 1993 Food Service Garlic Bread		Test Method	
	ESTD 1993 Food Service Garlic Bread (48serves)	Organoleptic Specifications	Test Method Organoleptic	



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	Dalead tomical applic bosed flavoron	Organisation	
Flavour	Baked, typical garlic bread flavour.	Organoleptic	
Texture	Soft textured centre with soft crust.	Organoleptic	
	Physical Specifications		
Test/Parameter	Specification	Test Method	
Loaf Dimensions (mm)	Dimensions are approximately: L: 175-180 W: 85-95 H: 70-80	Measurement	
	Microbiological Specifications		
Test/Parameter	Specification	Test Method	
Unbaked:			
SPC (cfu/g)	<100,000	AS 5013.1 - 2004	
Yeast (cfu/g)	<10,000	AS 1766.2.2 - 1997	
Moulds (cfu/g)	<10,000	AS 1766.2.2 - 1997	
Coliforms (cfu/g)	<1,000	AS 5013.9	
Baked:			
SPC (cfu/g)	<10,000	AS 5013.1 - 2004	
Yeast (cfu/g)	<1,000	AS 1766.2.2 - 1997	
Moulds (cfu/g)	<1,000	AS 1766.2.2 - 1997	
Coliforms (cfu/g)	<100	AS 5013.9	
Listeria monocytogenes (/25g)	Abs/25g	VIDAS; AOAC 2004.06	
Salmonella (/25g)	Abs/25g	VIDAS (NF Validation (B 12/10-09/02))	

Type of Date Mark	Use By				
Shelf Life	Date of Production + 6 Months				
Storage Conditions	KEEP FROZEN AT OR BELOW -18°C. Once thawed do not refreeze, store below 4°C and consume within 4 days.				
	Once thawed do not refreeze	e, store below 4°C and consume w	ithin 4 days.		
Coding	Location of Code         N/A         Side of Shipper           Coding Format         N/A         FROZEN USE BY DD MMM YYYY # HH:MM           Example of Code         N/A         FROZEN USE BY 13 JUN 2019 810 14:41				



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	Unit Dimensions	Shipper Dimensions	
Length (mm) 0		389	
Width (mm)	0	268	
Height (mm)	0	273	
Units per Shipper	24		
Shippers per Pallet	48		
Layers per Pallet	4		

Con	tide	ntia	ality

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