



Finished Product Specification
(Mrs Mac's Quality Manual)

PRODUCT NAME	Mrs Mac's Sausage Roll - Halal		
PRODUCT CODE	AU	NZ	Other:
	43601	N/A	N/A
PRODUCT DESCRIPTION	Sausage roll filling encased in puff pastry.		
CONTACT DETAILS	Mrs Mac's Pty Ltd 5-9 Marchant Way, Morley Western Australia 6062 www.mrsmacs.com.au		

FOOD SAFETY	This product has been manufactured on a line with a HACCP based Food Safety Program.
--------------------	--

GENETICALLY MODIFIED PRODUCTS (GMO)	To the best of our knowledge, based on information obtained from our suppliers, this product is a neither genetically modified nor made from genetically modified raw material as per Standard 1.5.2 of the Australian New Zealand Food Standards Code.
--	---

LABELLING DETAILS	
INGREDIENTS:	<p>Wheat Flour, Water, Halal Beef (21%), Margarine [Vegetable Oil, Water, Salt, Emulsifiers (Mono- and Di-Glycerides of Fatty Acids, Citric and Fatty Acid Esters of Glycerol), Antioxidant (Ascorbyl Palmitate), Natural Flavour], Breadcrumbs [Wheat Flour, Yeast, Sugar, Salt, Wheat Gluten], Onion, Seasoning [Wheat], Cereal Binder [Wheat], Hydrolysed Vegetable Protein, Mineral Salt (Sodium Tripolyphosphate), Natural Flavours [Wheat, Soy, Milk], Salt, Glaze [Milk, Natural Colour (Carotene)].</p> <p>Note: Percentages are calculated on the whole product, including pastry.</p>

MARK (X)	ALLERGENS & OTHER SUBSTANCES	PRESENT IN INGREDIENTS AS A COMPONENT.	PRESENT IN THE SAME FACILITY	PRESENT ON THE SAME LINE
		SPECIFY INGREDIENT/S	MARK (X) SPECIFY INGREDIENTS	MARK (X) SPECIFY INGREDIENTS
	Added sulphites in concentrations of 10 mg/kg or more			
X	Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	Wheat Flour, Breadcrumbs, Seasoning, Cereal Binder, Natural Flavours		
	Crustacea and their products			
	Egg and egg products		X Egg	X Egg
	Fish and fish products, except for isinglass derived from swim bladders and used as a clarifying agent in beer and wine			
X	Milk and milk products	Natural Flavours, Glaze		
	Peanuts and peanut products			
	Sesame seeds and sesame seed products			
X	Soybeans and soybean products	Natural Flavours		
	Tree nuts and tree nut products other than coconut			
	Lupin			

ALLERGEN STATEMENT	CONTAINS: WHEAT, GLUTEN, MILK, SOY. MAY CONTAIN: EGG.
---------------------------	--

COUNTRY OF ORIGIN	Made in Australia from at least 85% Australian ingredients.
--------------------------	--

Page 1	Uncontrolled: Will not be updated unless requested	Elli Wang QA Manager	Amanda Schmidhofer Chief Consumer Officer
	Issue Date: 21/10/2022	Issue Number: 10	



Finished Product Specification
(Mrs Mac's Quality Manual)

NUTRITION INFORMATION				
Source of Nutritional Information	N	External Test Report	Y	Theoretical Calculation
Servings per package: 1 Serving size: 120 g				
	Average Quantity per serving		Average Quantity per 100 g	
Energy	1460 kJ	1210 kJ		
Protein	11.0 g	9.2 g		
Fat, total	19.2 g	16.0 g		
- saturated	9.5 g	7.9 g		
Carbohydrate	31.9 g	26.6 g		
- sugars	0.6 g	0.5 g		
Sodium	828 mg	690 mg		

HEALTH STAR RATING	1.5 Stars
---------------------------	-----------

PLEASE LIST ALL CLAIMS THAT CAN BE MADE ABOUT THE PRODUCT, E.G.: LOW FAT, GLUTEN FREE	
CLAIM (S) WHICH CAN BE MADE:	No Artificial Flavours No Artificial Colours Halal

STORAGE & SHELF LIFE INSTRUCTIONS					
		PRIMARY PACKAGING MARK (X)		SECONDARY PACKAGING MARK (X)	
Frozen: Store at or below -18 °C.		X		X	
Once thawed, do not refreeze product.		X			
Do not reheat a second time.		X			
Defrost at or below 5 °C. <input type="checkbox"/> Use within_ days.		X			
Best Before (LTC = Line Tracking Code)	MM	X	BEST BEFORE DD MMM YY LTC HH:MM	X	DD/MM/YYYY HH:MM
Frozen		18	Months	18	Months

DISTRIBUTION REQUIREMENTS	Transport in a refrigerated vehicle at or below -18 °C.
----------------------------------	---



ANALYTICAL CRITERIA			
PHYSICAL	CRITERIA	TOLERANCE	TEST METHOD REFERENCE
Length (mm)	140	+/- 2	Ruler
Width (mm)	50	+/- 5	Ruler
Height (mm)	32	+/- 3	Ruler

COOKING GUIDES:
MUST BE COOKED BEFORE CONSUMPTION. These are guidelines only and cooking time will vary with the make, model and age of the oven or microwave. Oven method is preferred as microwave method softens pastry.
OVEN (Recommend cook in wrap): Preheat conventional oven to 180 °C (355 °F) or fan forced oven to 160 °C (320 °F). Cook from frozen for approximately 35 m. Cook from defrosted for approximately 25 m.
MICROWAVE (1000 watt, individually cooked): For best results, remove product from packaging and wrap in paper towel. Cook from frozen on HIGH for 1 m 15 s. Cook from defrosted on HIGH for 45 s. Let stand for 2 m.
CAUTION: Product may be very hot after cooking.

Page 2	Uncontrolled: Will not be updated unless requested	Elli Wang QA Manager	Amanda Schmidhofer Chief Consumer Officer
	Issue Date: 21/10/2022	Issue Number: 10	



Finished Product Specification
(Mrs Mac's Quality Manual)

PACKAGING SPECIFICATION				
	Primary Packaging			Secondary Packaging
Material Type	H/S Polyester Film			Cardboard
Environmental Message	<input checked="" type="checkbox"/>		<input type="checkbox"/>	
Material Grade	15/20 micron			B03S
Dimensions - Length x Width x Depth or Height (mm) - EXTERNAL	(L) 215 mm x (W) 211 mm			(L) 458 mm x (W) 166 mm x (D) 81 mm
Average Weight of Packaging (g)	1.4 g			401 g
Average % of Recycled Material	N/A			100%
Net Weight (g or kg)	120 g			2.0 kg
Gross Weight (g or kg)	N/A			2.5 kg
Units per package	1			16 x 120 g
GTIN-13/GTIN-14	9310663402822			19310663406278
Packaging Code	07-001281-2			07-003213
Carton Liner / Product Divider / Trays / Containers / Other	N/A	Recyclable <input type="checkbox"/>		N/A

PALLETISATION				
	Australia	New Zealand	Export	
Cartons per pallet	208			Unit
Cartons per layer	16			Unit
Layers per pallet	13			Unit
Pallet depth or length	1165			mm
Pallet width	1165			mm
Pallet height, excluding actual pallet height (150 mm)	1053			mm
Pallet weight, excluding actual pallet weight (43 kg)	520			kg

Page 3	Uncontrolled: Will not be updated unless requested		Elli Wang QA Manager	Amanda Schmidhofer Chief Consumer Officer
	Issue Date: 21/10/2022	Issue Number: 10	