


GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	QBA		
Product Code	175552		
Product Name	QBA 10 INCH WHITE TORTILLAS (FROZEN)		
Weight	Gross Weight: 5.7kg (8 x e 650g)		
Pack Size	10 Units/Pack	EAN	9310023145635
Carton Size	8 Packs (e 650g)/Carton	TUN	N/A

Product Description	QBA 10 Inch White Tortillas are thin and round. They are off white, creamy in colour with golden brown scorch marks. They have a very soft and pliable texture making them a multipurpose wrap.
Directions For Use/ Preparation Instructions	Once thawed, flex the pack to loosen the tortillas before use.
Product Image	

Ingredient List	<p>Contains soy, wheat, gluten.</p> <p>Wheat flour, water, vegetable oil, humectant (422), vegetable emulsifiers (471, 481), iodised salt, sugar, raising agents (500, 450, 341), preservatives (282, 200), wheat gluten, acidity regulator (297), soy flour, yeast, stabiliser (412), vitamins (thiamin, folic acid), antioxidant (307b), processing aids (wheat).</p>
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Nutrition Information	Servings per pack	10	
	Serving size:	65g (1 TORTILLA)	
		Average Quantity per Serving	Average Quantity per 100g
	Energy	880kJ	1350kJ
	Protein	5.5g	8.5g
	Fat, total	6.1g	9.4g
	- saturated	3.1g	4.8g
	Carbohydrate	32.1g	49.3g
	- sugars	2.7g	4.1g
	Dietary Fibre	1.8g	2.8g
Sodium	405mg	625mg	

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Country of Origin	Made in Australia from at least 80% Australian ingredients		
Product Status		Suitable	Certified
	Halal	Yes	No
	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Lacto-vegetarian	Yes	No
	Vegan	Yes	No
	Gluten Free	No	No
Specifications	Organoleptic Specifications		
	Test/Parameter	Specification	Test Method
	Appearance	Cream/off white colour with golden brown scorch marks. Even round shape.	Organoleptic
	Aroma	A wheat based aroma combined with a clean, baked notes. Free from chemical and burnt aromas.	Organoleptic
	Flavour	Neutral flavour, slightly sweet. Free from chemical, bitter flavours or aftertastes.	Organoleptic
	Texture	Soft, slightly chewy texture. Malleable in texture.	Organoleptic
	Physical Specifications		
	Test/Parameter	Specification	Test Method
	Dimensions - Diameter	10 inches +/- 0.75 inches	Measurement
	Microbiological Specifications		
	Test/Parameter	Specification	Test Method
	SPC (cfu/g)	<100,000	AS 5013.5
	Yeast (cfu/g)	<1,000	AS 5013.29
	Moulds (cfu/g)	<1,000	AS 5013.29
	Bacillus cereus (cfu/g)	<100	AS 5013.2
	Rope Forming Spores (cfu/g)	<1,000	APHA - 4th Ed., pg 225
	Enterobacteriaceae (cfu/g)	<100cfu/g	AFNOR 3M 01/06-09/97
	Salmonella (/25g)	Not detected	VIDAS (NF Validation (Bio 12/10-09/02))

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Type of Date Mark	Best Before		
Shelf Life	Frozen: 365 Days Thawed: Date of Thaw + 14 Days		
Storage Conditions	Keep frozen at or below -18°C. Thaw in a refrigerator, once thawed, store at <4°C and consume within 14 days. Thaw in a refrigerator, once thawed, store at <4°C and consume within 14 days.		
Coding		Unit	Shipper
	Location of Code	Front of Pack	Side of Shipper
	Coding Format	PRODUCT NAME Julian Date DY HH:MM Packing Line XX FROZEN BEST BEFORE: DD/MM/YY	Julian Date DY HH:MM FROZEN BEST BEFORE: DD/MM/YY
	Example of Code	10" TORTILLA 253 14:20 26 FROZEN BEST BEFORE: 14/12/20	253 14:20 FROZEN BEST BEFORE 14/12/20
Packaging Format	Packaging Format	Clear bags packed into a printed corrugated carton board shipper.	
		Shipper Dimensions	
	Length (mm)	571	
	Width (mm)	288	
	Height (mm)	130	
	Units per Shipper	8	
	Shippers per Pallet	64	
	Layers per Pallet	8	
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