

PRODUCT DESCRIPTION	Pack of croissants in crescent shape sit in aluminium foil,	
	ready for consumer to reheat and consume. It is not a frozen	
	thawed back product.	
PRODUCT CODE	116337	
PRODUCT APN	9326976004684	
PRODUCT TUN	19326976004681	
COUNTRY OF ORIGIN	Australia.	
COUNTRY OF ORIGIN STATEMENT	Made in Australia from at least 79% Australian ingredients	

PRODUCT COMPOSITION	Flour, water, salt, sugar, yeast, improver, margarine.	
PRODUCT NET WEIGHT	550g	
PRODUCT DIMENSION	Length: 190mm, Width: 80mm, Height: 50mm	

PRODUCT LABELLING DE	ΓAILS		
PRESCRIBED FORM OF	Best Before Date dd/mm/yyyy		
DATE MARK			
PRESCRIBED FORM OF	AA/BBBB/C/D		
BATCH CODING (LOT	Where: A represents product code, B represents julian code,		
IDENTIFICATION)	<i>C</i> represents production shift ('D' for day shift and 'A' for		
	afternoon shift) and D represents the pallet number.		
SERVING INSTRUCTIONS	DIRECTIONS FOR USE:		
	1. Preheat oven to 180° C.		
	2. Remove croissants from plastic wrapper, leave in foil		
	and place on oven tray.		
	3. Heat the frozen croissants for approximately 7-9		
	minutes.		
	4. Serve while hot.		
	Please Note: Heating times are a guide and may vary		
	depending on your appliance. Microwave ovens are not		
	recommended.		
	Breakfast suggestion: Serve hot with assortment of jams		
	and fruit.		
	Lunch suggestion: Heat and fill with ham and cheese.		
NUTRITION/ HEALTH &	Not applicable.		
MARKETING CLAIMS			
WARNING STATEMENTS	CONTAINS: Gluten (Wheat), Milk and Soy.		
	May contain traces of: Tree Nuts.		

Prepared by: Jay Teraiya	Date: 02/05/2019
Approved by: Jay Teraiya	Date: 02/05/2019

	20 HINKLER ROAD,	PRODUCT SPECIFICATION	Spec. Code: 116337
	MORDIALLOC, 3195,		Version: 4
	VIC, AUSTRALIA	BELLA EXTRA LARGE	Superseded Version: 3
FOOD GROOP	P: 03 9580 3383	CROISSANTS	Issue Date: 02/05/2019
	F: 03 9580 2253		Page No: 2

INGREDIENT DECLARATION	Wheat flour (Thiamine, Folic Acid), Water,
	Margarine (Animal Fat and Vegetable Oil, Water,
	Butter Fat, Milk Solids, Emulsifier (471, Soy
	Lecithin), Preservative (202), Antioxidant (320),
	Flavour, Food Acid (330), Colour (160a)), Sugar,
	Yeast, Salt, Improver (Malted Wheat Flour,
	Mineral (516), Emulsifier (472e), Baking
	Additive (355), Inactive Yeast, Ascorbic Acid
	(300), Enzymes).
CHARACTERISING INGREDIENTS	None
PROCESSING ADDITIVE	None
ANY GM INGREDIENTS (YES/NO)	No

NUTRITIONAL INFORMATION			
Servings Per Package	5		
Servings Size	110g		
	Quantity Per Serving	DI%*	Quantity Per 100g
Energy	1530 kJ	18%	1390 kJ
Protein	7.6 g	15%	6.9 g
Fat, total	19.2 g	27%	17.5 g
- saturated	8.0 g	33%	7.3 g
Carbohydrates	40.0 g	13%	36.3 g
- sugars	6.3 g	7%	5.7 g
Sodium	375 mg	16%	341 mg
*Percentage daily intakes are based on an average adult diet of 8700kL Your daily intakes			

*Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

ALLERGEN	Component	Present(Yes/No)	Source
WARNING	Cereals containing gluten & their Yes Flow		Flour,
	products (wheat, rye, barley, oats, spelt)		Improver
	Crustacea & crustacea products	No	
	Egg & egg products	No	
	Fish & fish products (including mollusc	No	
	with or without shells and fish oils)		
	Milk & milk products	Yes	Margarine
	Peanut & peanuts products	No	
	Sesame seed & sesame seed products	No	
	Soybean & soybean products	Yes	Margarine
	Tree nuts & tree nut products	May contain traces of	Margarine
	Sulphites	No	

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	VIC, AUSTRALIA	BELLA EXTRA LARGE	Superseded Version: 3
TOOD GROOP	P: 03 9580 3383 F: 03 9580 2253	CROISSANTS	Issue Date: 02/05/2019
	F: 05 9580 2255		Page No: 3

SENSORY	Appearance	Light golden brown pastry units formed in	
PROPERTIES		the typical crescent shape, neatly laid in	
		pack, with nil or minimal loose flakes and	
		grease smears.	
	Aroma	Offensive odours shall be absent. Sweet	
		and buttery aroma when heated.	
	Flavour	Typical croissant flavour. Free of off-	
		flavours or taints.	
	Texture	Light, well layered, tender-eating flaky	
		pastry, with slightly crisp outer texture.	

MICROBIOLOGICAL	Standard Plate Count	<10,000 cfu/g
PROPERTIES	Coliforms	<3 cfu/g
	E.Coli	<3 cfu/g
	Coagulase +ve Staph	<10 cfu/g

PACKAGING		
PRIMARY PACKAGING		
Material Type	Carton tray and Polypropylene shrink wrap	
Material Colour	Carton tray: white	
	Shrink wrap: clear	
Dimensions	Carton tray: 430mm x 222mm x 55mm	
	Shrink wrap: 431mm x 221mm x 56mm	
Weight	Carton tray: 114g	
	Shrink wrap: 4g	
SECONDARY PACKAGING		
Material Type	Corrugated shipper carton	
Material Colour	Kraft brown	
Dimensions	440mm x 225mm x 225mm	
Weight	327g	
QUANTITY PER BOX	4	
PALLET INFORMATION:	12 x 4 = 48	
PALLET STACKING PATTERN		

STORAGE& HANDLING	Keep frozen at or below -18° C.
REQUIREMENTS	
DISTRIBUTION REQUIREMENTS	Refrigerated Van (-18 ⁰ C).
SHELF LIFE CRITERIA	365 days/ 12 months from Date of Manufacture
	if stored at -18° C.
METHOD PRESERVATION	Frozen.

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