Ref No. FFR16002		Issue date: 18/05/2018
Version: 8		Prepared by: Himansh Vij
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Borg's THE FROZEN PASTRY SPECIALISTS *"Superior Quality, Superior Taste"*

PRODUCT NAME	BORG'S BULK PUFF PASTRY 10KG

PRODUCT DESCRIPTION	Laminated sheets of dough rolled into 10kg, when baked a golden brown colour, light and flaky pastry.
EAN NO.	19311648104434	**PRODUCT REF NO.**	FFR16002
COUNTRY OF ORIGIN STATEMENT	Made in Australia from at least **80%** Australian ingredients

PACKAGING		
PACK SIZE/ WEIGHT/VOLUME		**PACKAGING TYPE**
MINIMUM WEIGHT OF PASTRY		**PRIMARY PACK TYPE** — **BLUE PLASTIC FILM**-Min
SHEET: 10KG		6650mm(45g)
NO. IN A PACK: 1		**CARD ROLL**-
		530x48.26x1.8mm(94.8g)
TOTAL NET WEIGHT: 10 Kg		**BLUE PLASTIC BAG**
		330x980mm(16g)
MINIMUM GROSS WEIGHT: 10.69 Kg		**SECONDARY PACK TYPE:** **CORRUGATED BOARD BOX**
		512x190x200mm(537.8g)
QUANTITY PER BOX: 1		

PALLET INFORMATION:		Cases per layer	12
Total cases per pallet	60	Layer per pallet	5

PRODUCT COMPOSITION	WHEAT FLOUR, WATER, VEGETABLE MARGARINE, SALT.
PRODUCT DIMENSION	Length: approx 6650mm + 50mm Width: approx 455mm +5mm Thickness: 2.8mm+0.1mm

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENTS	% QUANTITY IN FINAL PRODUCT
	WHEAT FLOUR	54%
	MARGARINE	16-18%

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON RETAIL PACK	**Wheat** Flour, Water, Vegetable Margarine {(Palm Oil, Water, Salt, Emulsifier (471, 472c), Antioxidant (304), Natural Flavour)} salt.
DATE CODING/ TRACEABILITY e.g. BATCH CODING, DATE, Lot	USE BY DATE: DD/MM/YYYY
HANDLING & COOKING INSTRUCTIONS	**Pastry Handling:** Before unrolling, thaw in refrigerated room (+4°C) overnight. **Storage:** Store in freezer -18°C. After defrosting pastry can be maintained in refrigerator for at least 7 days. Once thawed do not refreeze. **Cooking instructions**: **Conventional Oven:** Pre-heat oven at 200°C and bake at 180°C **Fan Force Oven**: Pre-heat oven 180°C and bake at 160°C

Nutritional Information Typical Values (uncooked)			
Servings per package	50	Serving size	200g
	Ave. Qty Per Serving	**%DI Per Serve**	**Ave. Qty Per 100g/ml**
Energy	2650kJ	30	1325kJ
Protein	12.0g	25	6.0g
Fat, total	31.0g	39	15.5g
-saturated	15.0g	53	7.5g
Carbohydrate	77.0g	26	38.5g
-sugars	1.4g	2	0.7g
Dietary Fibre	8.0g	27	4.0g
Sodium	780.0mg	34	390mg

MANDATORY AND ADVISORY WARNING STATEMENTS	Component	Present? & Sulphite Level	Source raw Material
	Cereals containing gluten	Yes	Wheat Flour
	Crustacea and their products	No	
	Egg and their products	No	
	Fish and their products	No	
	Lupin and their products	No	
	Milk and their products	No	
	Tree Nuts and their products	No	
	Sesame Seeds and their products	No	
	Peanuts and their products	No	
	Soybeans and their products	Yes	Emulsifier– Soy Lecithin
	Added sulphites at > 10mg/kg	No	

GENETICALLY MODIFIED PRODUCTS (GMO)	NO

ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA	**ANALYTICAL AND CHEMICAL** **Percentage of Margarine:** 17%
	MICROBIOLOGICAL TPC: < 1,000,000 cfu/g Yeast & Mould < 1000 cfu/g Staphylococci < 100 cfu/g Bacillus Cereus <100 cfu/g E.coli <10 cfu/g Salmonella Not detected/25g
	SENSORY & ORGANOLEPTIC _**Unbaked Pastry**_ **Colour**: Pale white **Odour**: fresh dough **Appearance**: no traces of contamination or dust, pale white and smooth _**Baked Pastry**_ **Colour**: even golden colour. **Appearance**: Flaky & Crisp
STORAGE & HANDLING REQUIREMENTS	Frozen < -18°C
DISTRIBUTION REQUIREMENTS	Refrigerated Van (-18°C)
SHELF LIFE CRITERIA	15 months of production date
METHOD PRESERVATION	Freezing