

Ref No. BFSPIN24		Review date: 2/04/2019
Version: 5		Reviewed by: Ashwin k
Superseded Version: 4		Approved By: K.Tan
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<b>PRODUCT NAME</b>	<b>BORG'S FOODSERVICE SPINACH &amp; RICOTTA PASTIZZIS 50's</b>
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<b>PRODUCT DESCRIPTION</b>	Diamond shape puff pastry envelope with creamy spinach and ricotta to be oven baked to a golden brown colour.		
<b>TUN NO.</b>	19311648004694	<b>PRODUCT REF NO.</b>	BFSPIN24
<b>COUNTRY OF ORIGIN</b>	AUSTRALIA		
<b>COUNTRY OF ORIGIN STATEMENT</b>	MADE IN AUSTRALIA FROM ATLEAST 85% AUSTRALIAN INGREDIENTS		

PACKAGING			
<b>PACK SIZE/ WEIGHT/VOLUME</b>		<b>PACKAGING TYPE</b>	
<b>WEIGHT OF PASTIZZI:</b>	Approx 62 - 63g	<b>PRIMARY PACK TYPE:</b>	5 x CLEAR FILM PACKS
<b>NO. IN A PACK:</b>	50 PIECES	<b>CLEAR FILM:</b>	245 X 160 X 30MM WEIGHT: 2g
<b>TOTAL NET WEIGHT:</b>	3100 g		
<b>MINIMUM GROSS WEIGHT:</b>	3250g	<b>SECONDARY PACK TYPE</b>	
		<b>CORRUGATED BOARD BOX:</b>	222 X184X 210mm
<b>QUANTITY PER BOX:</b>	5 PACKS OF 10		
<b>PALLET INFORMATION:</b>			
<b>PALLET STACKING PATTERN</b>	30 per layer x 5 layers = 150 CTNs		

<b>PRODUCT COMPOSITION</b>	WATER, WHEAT FLOUR, RICOTTA, VEGETABLE MARGARINE, SEMOLINA, SPINACH, SALT, THICKENER, PEPPER
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CHARACTERISING INGREDIENTS	PRODUCT INGREDIENTS	% QUANTITY IN FINAL PRODUCT
	RICOTTA	30%
	SPINACH	5%

PRODUCT LABELLING DETAILS	
<b>INGREDIENT DECLARATION</b>	<b>Wheat</b> flour, water, semolina (wheat), ricotta (30%) [pasteurized <b>milk</b> , whey, salt, rennet, food acid (260, 270), starter culture], margarine [vegetable oil, water, salt, emulsifier (471, <b>soybean</b> lecithin), food acid (330), antioxidant (307b), natural flavour, natural colour (160a)], spinach (5%), salt, thickener (461), pepper
<b>DATE CODING/ TRACEABILITY e.g BATCH CODING, DATE, Lot</b>	PRODUCTION DATE: DAY/ MONTH/ YEAR USE BY DATE: DAY/ MONTH/ YEAR TIME: HH:MM
<b>SERVING INSTRUCTIONS</b>	Cooking instructions: For conventional ovens, gas or electric, preheat oven to 250 <sup>o</sup> C. Place savory pastries on greased baking tray while frozen. Do not thaw. Bake pastries for 12 – 15 minutes and fingerfoods for 8 minutes until golden brown. Remember filling will be piping hot when the savory pastries are removed from the oven. For best result cooking times may require slight adjustment due to variation in oven performance.



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Nutritional information			
Servings per package	50 pieces		
Serving size	62g Average Quantity (Unbaked)		
	QUANTITY PER SERVING	%DI	QUANTITY PER 100g
Energy	770kJ	8.9	1230kJ
Protein	4.4g	8.8	7.0g
Fat, total	6.7g	9.6	10.7g
-saturated	3.2g	13.3	5.1g
Carbohydrate	25.6g	8.3	41.0g
-sugars	0.6g	0.7	0.9g
Sodium	227mg	9.9	363mg

MANDATORY AND ADVISORY WARNING STATEMENTS	Component	Present? & Sulphite Level	Source raw Material
	Cereals containing gluten	Yes	Wheat Flour Semolina
	Crustacea and/ or their products	No	
	Egg and/ or their products	No	
	Fish and/ or their products	No	
	Milk and/ or their products	Yes	Cheese
	Tree Nuts and/ or their products	No	
	Sesame Seeds and/ or their products	No	
	Peanuts and/ or their products	No	
	Soybeans and/ or their products	Yes	Emulsifier 471 – Soy Lecithin
Added sulphites at > 10mg/kg	No		

<b>GENETICALLY MODIFIED PRODUCTS (GMO)</b>	<b>NO</b>
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ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA	<b>ANALYTICAL AND CHEMICAL</b> <b>Percentage of Filling:</b> 32 - 35% <b>MICROBIOLOGICAL</b> TPC: < 1,000,000 cfu/g Yeast & Mould < 1000 cfu/g Staphylococci < 100 cfu/g <i>Bacillus cereus</i> Not Detected <i>E.coli</i> <10 cfu/g
	<b>SENSORY &amp; ORGANOLEPTIC</b> <b>Uncooked Pastizzi</b> Colour: Pale white Odour: Fresh dough Appearance: No traces of contamination or dust, pale white and smooth <b>Cooked Pastizzi</b> Colour: Even golden colour. Appearance: Flaky & Crispy Flavour: Creamy flavor of spinach & ricotta
<b>STORAGE &amp; HANDLING REQUIREMENTS</b>	Frozen < -18 <sup>o</sup> C
<b>DISTRIBUTION REQUIREMENTS</b>	Refrigerated Van (-18 <sup>o</sup> C)
<b>SHELF LIFE CRITERIA</b>	15 months of production date
<b>METHOD PRESERVATION</b>	Freezing

