

Ref No. RFP2019	 <b>Borg's</b> <small>THE FROZEN PASTRY SPECIALISTS</small> <i>"Superior Quality, Superior Taste"</i>	Issue date: 14/05/2015
Version: 6		Prepared by: Himansh Vij
Superseded Version: 5		Approved By: R. Ingle
Page 1 of 2		

<b>PRODUCT NAME</b>	<b>BORG'S PASTRY SHEETS – COUNTRY STYLE PUFF PASTRY - 1.2kg</b>
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<b>PRODUCT DESCRIPTION</b>	Laminated sheets of dough cut into 240mm x 240mm, when baked a golden brown colour, light and flaky pastry.		
<b>EAN NO.</b>	9311648000309	<b>PRODUCT REF NO.</b>	RFP2019
<b>COUNTRY OF ORIGIN</b>	AUSTRALIA		
<b>COUNTRY OF ORIGIN STATEMENT</b>	MADE IN AUSTRALIA FROM LOCAL & IMPORTED INGREDIENTS		

PACKAGING			
<b>PACK SIZE/ WEIGHT/VOLUME</b>		<b>PACKAGING TYPE</b>	
<b>MINIMUM WEIGHT OF PASTRY SHEET:</b>	171g	<b>PRIMARY PACK TYPE</b>	<b>DIMENSION/ WEIGHT</b>
<b>NO. IN A PACK:</b>	7 PIECES	<b>SLIPS:</b>	250X 250X10mm <b>WEIGHT : 40g</b>
<b>TOTAL NET WEIGHT:</b>	1.2kg	<b>CLEAR FILM:</b>	255X255X35mm <b>WEIGHT: 2g</b>
<b>MINIMUM GROSS WEIGHT:</b>	1.25kg	<b>PLASTIC LINER</b>	245X245mm <b>WEIGHT: 7g</b>
<b>QUANTITY PER BOX:</b>	10	<b>SECONDARY PACK TYPE</b>	
		<b>CORRUGATED BOARD BOX:</b>	260X260X210mm(270g)
<b>PALLET INFORMATION:</b>			
<b>PALLET STACKING PATTERN</b>	16 x5 cartons = 80 per pallet		

<b>PRODUCT COMPOSITION</b>	WHEAT FLOUR, WATER, VEGETABLE MARGARINE AND SALT.
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<b>PRODUCT DIMENSION</b>	Length: 240mm ± 5mm Width: 240mm ±5mm Thickness: 2.5 ± 0.5mm
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CHARACTERISING INGREDIENTS	PRODUCT INGREDIENTS	% QUANTITY IN FINAL PRODUCT
	WHEAT FLOUR	54%
	MARGARINE	16%

PRODUCT LABELLING DETAILS	
<b>INGREDIENT DECLARATION ON RETAIL PACK</b>	Wheat Flour, Water, Vegetable Margarine {(Vegetable Oil, Water, Salt, Emulsifier (471, Soy Lecithin), Food Acid (330), Antioxidant (307b), Natural Flavour, Natural Colour (160a)} Salt.
<b>DATE CODING/ TRACEABILITY e.g BATCH CODING, DATE, Lot</b>	PRODUCTION DATE: DAY/ MONTH/ YEAR USE BY DATE: DAY/ MONTH/ YEAR TIME: TIME PRODUCT WAS MADE
<b>SERVING INSTRUCTIONS</b>	<b>Cooking Instructions:</b> <b>Conventional Oven:</b> Pre-heat oven at 200°C and bake at 180°C <b>Fan Force Oven:</b> Pre-heat oven 180°C and bake at 160°C <b>Storage:</b> Keep frozen until required. Store at or below –18°C in freezer compartment see best before date. If stored in a normal refrigerator at or below 5°C pastry will be maintained for 2 days. Do not refreeze once thawed. <b>DO Not:</b> Cook pastries in a microwave oven. Thaw and then store in a warm environment.
<b>NUTRITION/ HEALTH &amp; MARKETING CLAIMS</b>	All Natural Vegetarian HALAL Certified

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✉ **P.O. Box 263, Altona Victoria 3018, Australia**

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Nutritional information			
Servings per package	48		
Serving size	42.8g		
	QUANTITY PER SERVING	%DI	QUANTITY PER 100g/ml
Energy	554kJ	6.4	1290kJ
Protein	2.7g	5.4	6.3g
Fat, total	5.8g	8.3	13.6g
-saturated	2.7g	11.3	6.4g
Carbohydrate	17.2g	5.5	40.1g
-sugars	0.4g	0.4	0.9g
Sodium	177mg	7.7	413mg

MANDATORY AND ADVISORY WARNING STATEMENTS	Component	Present? & Sulphite Level	Source raw Material
	Cereals containing gluten	Yes	Wheat Flour
	Crustacea and/ or their products	No	
	Egg and/ or their products	No	
	Fish and/ or their products	No	
	Milk and/ or their products	No	
	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> Percentage of Margarine: 16%
	<b>MICROBIOLOGICAL</b> 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
	<b>SENSORY &amp; ORGANOLEPTIC</b> <b>Uncooked Pastry</b> Colour: Pale white Odour: fresh dough Appearance: no traces of contamination or dust, pale white and smooth <b>Cooked Pastry</b> Colour: even golden colour. Appearance: Flaky & Crispy
<b>STORAGE &amp; HANDLING REQUIREMENTS</b>	Frozen < -18°C
<b>DISTRIBUTION REQUIREMENTS</b>	Refrigerated Van (-18°C)
<b>SHELF LIFE CRITERIA</b>	15 months of production date
<b>METHOD PRESERVATION</b>	Freezing

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