

C&M ANTONIOU PTY LTD HACCP MANUAL

Title: FROZEN FILLO PASTRY
PRODUCT SPECIFICATION

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Revision: 13
Date: 20.04.22

Authorised by: Nick Apostoles

DESCRIPTION:

Fillo Pastry is uncooked wheat flour-based pastry.

COMPOSITION/ INGREDIENT DECLARATION:

Wheat flour (**wheat** flour, thiamine and folic acid), water, maize starch, salt, canola oil, anticaking agent (341), preservative (potassium sorbate 202).

Contains: wheat, gluten

CHEMICAL SPECIFICATIONS:

Fillo Pastry complies with the requirements of the Australian New Zealand Food Authority Food Standards Code.

Potassium sorbate Not more than 1g/kg sorbic acid
Water Activity (a_w) <0.90

Nutrition Information		
Serve per package: 5.8 serves in 375g and 7.7 serves in 500g 77 serves in 5kg and 230 serves in 15 kg		
Serve size: 65g		
	Per serve	Per 100g
Energy	865 kJ	1331 kJ
Protein	6.2 g	9.5 g
Fat	2.7 g	4.1 g
Saturated fat	0.3 g	0.5 g
Trans fat	Less than 0.1 g	Less than 0.1 g
Carbohydrate - total	38.9 g	59.9 g
Sugars	1.6 g	2.5 g
Sodium	461 mg	709 mg

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count	Less than 100,000 cfu/g
<i>E.coli</i>	Less than 10 cfu/g
<i>Salmonella</i>	Not detected in 25g
<i>Bacillus cereus</i>	Less than 100 cfu/g
Coagulase Positive <i>Staphylococci</i>	Less than 100 cfu/g
Yeasts and Moulds	Less than 1000 cfu/g

QUALITY ATTRIBUTES:

Appearance: Pale cream pastry with fine dusting of white corn starch.
Odour: Typical of raw wheat flour dough. No objectionable odours.
Texture: Smooth with no tears or other abnormalities.

COUNTRY OF ORIGIN:

Made in Australia from at least 97% of Australian ingredients.

GENETICALLY MODIFIED ORGANISMS:

Does not contain genetically modified food.

IRRADIATION:

Does not contain irradiated materials.

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ALLERGENS (FSANZ Food Standards Code mandatory declared allergens)

Allergen	Present as ingredient	May contain
Added sulphites (> 10 mg/kg)	No	No
barley - gluten	No	No
oats - gluten	No	No
rye - gluten	No	No
wheat – wheat and gluten	Yes (Wheat flour)	-
almond	No	No
Brazil nut	No	No
cashew	No	No
hazelnut	No	No
macadamia	No	No
pecan	No	No
pine nut	No	No
pistachio	No	No
walnut	No	No
crustacean	No	No
egg	No	No
fish	No	No
lupin	No	No
milk	No	No
mollusc	No	No
peanut	No	No
sesame	No	No
soy	No	No

PACKAGING:

Food contact packaging meets the requirements of the Food Standards Code.

Retail– 375g packed HDPE bags inside printed cardboard carton. 12 inner cartons packed in a printed outer carton.

Bulk – Various sizes in 5kg (1 x 5kg) or 15 kg (3 x 5kg) folded and wrapped in HDPE and taped closed, packed into printed outer carton.

LABELLING:

The labelling meets the requirements of the Food Standards Code.

STORAGE REQUIREMENTS:

Store below -18°C

SHELF LIFE:

Best Before Date – 12 months from date of manufacture

APPLICATION/USAGE:

Thaw and use in the preparation of other products prior to cooking.