

PRODUCT SPECIFICATION

Product Name & Code	106550 RTP DANISH LACE BLUEBERRY 130G X 36 FROZEN										
Ingredient Declaration	Danish Dough [Wheat Flour (Vitamin, (Thiamin, Folate)), Butter(Cream), Water, Sugar, Egg, Yeast, Milk Solids, Wheat Gluten, Improver (Soy Flour, Vegetable Emulsifier (472e), Stabiliser (415), Yeast, Ascorbic Acid (300), Enzymes), Salt, Colour (160a)], Blueberry										
	Regulator Filling [Wa	Filling (19%)[Blueberry (45%), Sugar, Water, Thickener (1412, 1442), Apple, Acidity Regulator (330), Stabilisers (460, 466), Natural Flavouring, Preservative (202)], Custard Filling [Water, (Sugar, Thickeners (1414, 401), Milk Solids, Wheat Starch, Salt, Acidity Regulator (331), Flavouring (Milk), Colour(160a)), Preservative (202)].									
Nutrition Information											
		NUTRITION INFORMATION Servings per package: 36 Serving Size: 130 g									
				Avg Quantity per		Avg Quantity per 100g					
		Energy			1780 kJ		1370 kJ				
		Protein			7.5 g		5.8 g				
	<u> </u> F	Fat, Total			22.2 g		17.1 g	1			
		- Saturated			14.5 g		11.2 g				
		Carbohydrate			47.2 g		36.3 g	_			
	5	- Sug Sodium	ars		17.2 g 194 mg		13.2 g 149 mg				
Allergens/ Mandatory			on Egg	Milk and Sov							
Warnings		Contains Wheat, Gluten, Egg, Milk and Soy May contain Sesame, Tree Nuts and Peanuts									
Country of Origin Declaration	Made in Australia from at least 57% Australian ingredients										
Dietary Suitability			Suitable		Certif	Certified					
	Kosher			No							
	Halal			No							
	Vegan			N/A							
	Lacto Vegetarian			N/A							
	Lacto-Ovo Vegetarian		N/A								
Colour Status	Type Na		Natura	1/	Not Define	Not Defined Artificial					
		160a		N/A			N/A				
Flavour Status	Natural Flo	Natural Flavouring			Flavouring						
		Synthetic and Natural Flavouring N/A									
		Substances.									
Shelf Life and storage		240 Days. Store in frozen conditions -18°C									
Packaging Dimensions		H 240mm x W 200mm x H 240mm									
Ti Hi	18 ctns x 5	18 ctns x 5 layers, 90 ctns/pallet									

Information current at time of preparation.

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