

	HACCP Certified	FSSC22000	
	Ready – Bake Pty Ltd		
	Telephone: (07) 3265 9777	Fax: (07) 3265 9700	
	110 Northlink Place		
	Virginia, Brisbane, Qld 4014		

FINISHED PRODUCT SPECIFICATION

Product	Baked Chocolate Shortbread Shell																																												
Product Code	BCH80																																												
Description	80mm Baked Shell																																												
<ul style="list-style-type: none">• Appearance	Tart Shell																																												
<ul style="list-style-type: none">• Colour	Chocolate																																												
Ingredients	Wheat Flour, Butter (From Cream), Sugar, Water, Cocoa Powder Alkalised, Wheaten Starch, Whole Egg Powder, Salt, Natural Vanilla Flavour, Dark Compound Chocolate, Coconut Shortening.																																												
Allergens	Wheat, Milk & Milk Products, Egg & Egg Products, Soy & Soy Products. May contain traces of Tree Nuts, Peanuts, Sesame Seeds & Lupin.																																												
GMO Statement	Does not contain any ingredient that is genetically modified (GMO).																																												
Microbial and Regulatory Criteria	Microbial testing and regulatory requirements are in Accordance with the relevant sections of FSANZ new Food Standards Code.																																												
Dimensions: <ul style="list-style-type: none">• Diameter• Volume• Width OD• Width ID• Height	N/A	<div>BCH80</div> <div>NUTRITION INFORMATION</div> <div>Servings per package: 54</div> <div>Serving size: 22g</div> <table><tr><td></td><td>Average Quantity per Serving</td><td>% Daily Intake (per Serving)</td><td>Average Quantity per 100g</td></tr><tr><td>Energy</td><td>405kJ (97Cal)</td><td>5%</td><td>1840kJ (440Cal)</td></tr><tr><td>Protein</td><td>1.2g</td><td>2%</td><td>5.6g</td></tr><tr><td>Fat, Total</td><td>5.1g</td><td>7%</td><td>23.3g</td></tr><tr><td>- Saturated</td><td>3.3g</td><td>14%</td><td>15.2g</td></tr><tr><td>- Trans</td><td>0.2g</td><td></td><td>0.9g</td></tr><tr><td>Carbohydrate</td><td>11.1g</td><td>4%</td><td>50.4g</td></tr><tr><td>- Sugars</td><td>3.4g</td><td>4%</td><td>15.5g</td></tr><tr><td>Dietary Fibre</td><td>0.6g</td><td>2%</td><td>2.9g</td></tr><tr><td>Sodium</td><td>27mg</td><td>1%</td><td>122mg</td></tr></table> <div>Percentage Daily Intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs.</div>					Average Quantity per Serving	% Daily Intake (per Serving)	Average Quantity per 100g	Energy	405kJ (97Cal)	5%	1840kJ (440Cal)	Protein	1.2g	2%	5.6g	Fat, Total	5.1g	7%	23.3g	- Saturated	3.3g	14%	15.2g	- Trans	0.2g		0.9g	Carbohydrate	11.1g	4%	50.4g	- Sugars	3.4g	4%	15.5g	Dietary Fibre	0.6g	2%	2.9g	Sodium	27mg	1%	122mg
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Shelf Life	As per Best Before date when stored at –18°C																																												
Packaging																																													
<ul style="list-style-type: none">• Inner Core	No																																												
<ul style="list-style-type: none">• Foil	No																																												
<ul style="list-style-type: none">• Plastic Trays	Yes																																												
<ul style="list-style-type: none">• Carton Liner	No																																												
<ul style="list-style-type: none">• Carton Divider	No																																												
<ul style="list-style-type: none">• Bubble Wrap	No																																												
<ul style="list-style-type: none">• Paper	No																																												
<ul style="list-style-type: none">• Carton	Yes																																												
Labelling	Ready – Bake and Quality Control (Batch) Labels																																												
<ul style="list-style-type: none">• Units per carton	54																																												
<ul style="list-style-type: none">• Net Weight	1.188kg																																												
<ul style="list-style-type: none">• Best Before Date	18 months from production date																																												
<ul style="list-style-type: none">• APN #	93 17086 10349 7																																												
Storage Conditions	Fragile product, rotate stock, Store at frozen -18°C - Ambient 18°C																																												
Thaw Instruction	Thaw at room temperature if required																																												
Intended Use	This product is suited for food service application for further processing, cold fill or fill and bake to the customer's requirements. The product is stored frozen or ambient and requires defrosting.																																												
Country/Origin	Australia																																												
Food Safety and HACCP	Ready-Bake Pty Ltd has documented and implemented a HACCP based Quality System																																												
Country of Origin	Made in Australia from at least 61% Australian Ingredients.																																												
Halal Certified	Yes																																												
Last Update	10.07.2019 – RB Quality Officer																																												