	7.00.05 Product Specification RFP2019 Borg's Puff Pastry Sheets 1.2kg	Version 0 22/11/2024
----------------------------------------------------------------------------------	--------------------------------------------------------------------------	-------------------------

## RFP2019 Borg's Puff Pastry Sheets 1.2kg

<b>PRODUCT NAME</b>	<b>Borg's Puff Pastry Sheets</b>
---------------------	----------------------------------

<b>Contact Details</b>	Borgcraft Pty, Ltd 31-33 Slough Road, Altona, VICTORIA, Australia 3018
<b>Email:</b>	<a href="mailto:info@borgcraft.switzgroup.com">info@borgcraft.switzgroup.com</a>

<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 Number:</b>	9311648000309	<b>PRODUCT REFERENCE</b>	RFP2019
<b>Carton Barcode:</b>	19311648000306	<b>COUNTRY OF ORIGIN</b>	Australia
<b>COUNTRY OF ORIGIN STATEMENT</b>	Made in Australia from at least 80% Australian ingredients		

PACKAGING			
PACK SIZE/ WEIGHT/VOLUME		PACKAGING TYPE	
Minimum Weight of Sheet:	171 g	Primary Packaging	BLUE PLASTIC FILM 245 x 245 mm CLEAR FILM 255 x 255 x 35 mm SLIPS 250x250x10mm
Number of Sheet in Pack:	7		
Number Of Packs in Carton	10		
Total Nett Weight:	1.2 kg		
Quantity per Pallet	80	Secondary Packaging:	CORRUGATED BOARD BOX (Carton) 260 x 260 x 210 mm
PALLET INFORMATION: PALLET STACKING PATTERN		16 cartons per layer, 5 layers = 80 cartons per pallet	


<b>PRODUCT COMPOSITION</b>	WHEAT FLOUR, WATER, VEGETABLE MARGARINE, SALT
----------------------------	-----------------------------------------------

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENTS	Percent Quantity in Final Products
	Wheat Flour	54 %
	Margarine	17 %
<b>GENETICALLY MODIFIED PRODUCTS (GMO)</b>		<b>NO</b>

PRODUCT LABELLING DETAILS	
<b>INGREDIENT DECLARATION ON RETAIL PACK</b>	<b>Wheat</b> Flour, Water, Margarine [Vegetable Oil, Water, Salt, Emulsifier (471, 472c), Acidity Regulator (330,331), Antioxidant (304,307b), Natural Flavour], Salt
<b>Allergen Statement</b>	<b>CONTAINS WHEAT, GLUTEN. MAY CONTAIN SOY</b>
<b>Claims:</b>	Halal (Certified), Suitable for Vegan, No Artificial Colours Flavours or Preservatives. No Trans Fat. 2.5 Health Star Rating.

DATE CODING/ TRACEABILITY e.g.: BATCH CODING, DATE, Lot				USE BY DATE: DAY/ MONTH/ YEAR		
<b>ARL:</b>	Sleeve	RECYCLABLE	Divider	NOT RECYCLABLE	Wrap	NOT RECYCLABLE

<b>STORAGE &amp; HANDLING REQUIREMENTS</b>	1. Keep fat or below frozen < -18°C. 2. Do not refreeze once thawed. 3. Refrigerate once thawed and store pastry in the refrigerator below 5°C. Use within 2 days.
<b>DISTRIBUTION REQUIREMENTS</b>	Refrigerated Vehicle (-18°C)
<b>SHELF-LIFE CRITERIA</b>	450 days from date of production
<b>METHOD PRESERVATION</b>	Freezing

	<b>7.00.05 Product Specification</b> <b>RFP2019 Borg's Puff Pastry Sheets 1.2kg</b>	<b>Version 0</b> <b>22/11/2024</b>
----------------------------------------------------------------------------------	----------------------------------------------------------------------------------------	---------------------------------------

#### Nutritional Information

Servings per package			24
Serving size			50g
	<b>QUANTITY PER SERVING</b>	<b>%DI</b>	<b>QUANTITY PER 100g/ml</b>
Energy	670 kJ	8 %	1340 kJ
Protein	3.4 g	7 %	6.8 g
Fat, total	6.6 g	9 %	13.2 g
-saturated	3.5 g	16 %	7.0 g
-Trans fats	<0.1 g	TBA	<0.1 g
Carbohydrate	25.2 g	8 %	50.4 g
-sugars	0.6 g	1 %	1.1 g
Dietary Fibre	1.4 g	5 %	2.7 g
Sodium	205 mg	22 %	410 mg

MANDATORY AND ADVISORY WARNING STATEMENTS	Component	Presence	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	No	
	Added sulphites at > 10mg/kg	No	

#### ANALYTICAL AND SENSORY CRITERIA

CHEMICAL, MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA	ANALYTICAL AND CHEMICAL		Percentage of Margarine: 17%
	MICROBIOLOGICAL		
	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	

#### SENSORY & ORGANOLEPTIC

Uncooked Pastry	Cooked Pastry
Colour: Pale white	Colour: Even golden colour.
Odour: Fresh pastry dough	Appearance: Flaky & Crispy
Appearance: Pale white and smooth, no traces of contamination.	

#### DIRECTIONS FOR USE

1. Separate sheets whilst still frozen using a long bladed knife. Place unused frozen sheets in an air thigh container or wrap in plastic to avoid freezer burn.
2. Separate the plastic liner and thaw the pastry on a flat surface lined with baking paper.
3. Thaw the pastry at room temperature for approximately 5-10 minutes before using.
4. Brush pastry with egg wash before baking for a shiny golden brown pastry after baking.