

116873 Chef's Link Superfine White Breadcrumbs

DATE: 04 APRIL 2019

Product	BREADCRUMBS
Supplier Identification	1059 (SUPER FINE) 1060 (FINE), 1061 (MEDIUM) 1062 (COARSE)
Size/Grade	Super Fine, Fine, Medium, Coarse,
Packaged Weight	10 Kg Bags
Requirements	Store in cool, dry area
Characteristics	Free-flowing crumbs. No objectionable flavours, taints or odours
Moisture	10.5% Maximum
Density	Super Fine 575-625 g/l Fine 510 - 560 g/l Medium 440 - 490 g/l Coarse 440 - 490 g/l
Ingredients	Wheat Flour, Wholemeal Wheat Flour, Yeast, Iodised Sea Salt, Rye Flour, Wheat Fibre, Water, Vinegar, Canola Oil, Malt Barley Flour, Antioxidant (300), Enzymes, Preservatives (282), Colour (E160a), Vitamin (Thiamine, Folate) - Contains Gluten
Shelf Life	8 months
Temperature	Ambient
Handling	10 Kgs bags on pallet
Transport	Contract driver distribution / Pick up
Approved Chemicals	Documentation upon request that additives were used in accordance with manufacturer's instructions.
Contaminants & Residues	Free from foreign matter, pathogenic microorganisms and chemicals as specified in the Australian Food Standards Code. Standard Plate count: < 100,000 cfu per g. Bacillus Cereus: < 100 cfu per g. Yeasts & Moulds: < 1,000 cfu per g. Rope organisms: < 1,000 cfu per g.

NAFDA Foodservice

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Scope of HACCP Analysis	The production, packaging and distribution of breadcrumbs
Purpose of HACCP Analysis	To provide breadcrumbs that conform to consumers requirements with regards to Quality and Safety
Product Description	
Product Description	Breadcrumbs: Super Fine, Fine, Medium, Coarse,
Composition	Wheat Flour, Wholemeal Wheat Flour, Yeast, Iodised Sea Salt, Rye Flour, Wheat Fibre, Water, Vinegar, Canola Oil, Malt Barley Flour, Antioxidant (300), Enzymes, Preservatives (282), Colour (E160a), Vitamin (Thiamine, Folate) - Contains Gluten
Method of Preservation	Store at ambient temperature
Packaging- Primary	10 kg Brown Paper Bags
Packaging- Shipping	72 or 96 bags per pallet (Depending on grade of breadcrumbs)
Storage Conditions	Room temperature
Distribution Method	Vehicle distribution to authorised outlets
Shelf Life	8 months at room temperature
Special Labelling	Batch Number, Best Before Date, Storage Conditions Labelled, Ingredients
Customer Preparation	Cooked Used in stuffings, garnish and as a batter for chicken, meat & fish
Sensitive Population	Gluten Intolerant (Coeliac disease)

NUTRITIONAL INFORMATION

NUTRITIONAL INFORMATION PANEL	Breadcrumbs
ENERGY	1654 Kj
PROTEIN	14.0 g
FAT, TOTAL	2.1 g
SATURATED	0.5 g
TRANS	less than 0.1 g
POLYUNSATURATED	1.3 g
MONOUNSATURATED	0.3 g
CHOLESTEROL	Less than 1mg
TOTAL, DIETRY FIBRE	6.1g
CARBOHYDRATES	78.7 g
SUGARS	2.6 g
SODIUM	340 mg

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