

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

FINISHED PRODUCT SPECIFICATION	
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Draduat		Die Chelle (Dee		- Erec Duff Diec								
Product	Gluten Free Savoury	Ple Shells (Dee	p 30mm) and Gluter	h Free Puff Disc								
Product Code	GFPBT99											
Description	Frozen Unbaked											
Appearance												
Colour												
Ingredients	Egg Powder, Milk Solid Premix (Rice Flour. Tap (412, 415, 464), Dextro Starch, Soy Protein, Ric Pro Ve Shortening (Veg Colour (160a)), Shorter Emulsifier (E322).	s, Salt, Food Gum bioca Starch, Pota se, Salt, Milk Solic ce Flour, Egg Whit getable Oil, Emulsi hing (Vegetable Oi	(Rice Flour, Tapioca Flour, Potato Starch, Maize Starch, Dextrose, Food Gums, (Thickeners 412, 415, 464)), Water, Gluten Free Puff Pastry arch, Potato Starch, Maize Starch, Soy Protein, Thickeners Milk Solids, Egg Powder), Gluten Free Bread Mix (Maize Starch, Tapioca , Egg White Powder, Sugar, Soy Flour, Thickeners (464, 412), Salt, Dextrose), Dil, Emulsifiers (471, Soybean Lecithin), Antioxidant (307b), Natural getable Oil & Fats, Antioxidant (307b Soy Derived)),									
Allergens	Egg & Egg Products, Milk & Milk Products, Soy & Soy Products.											
	May contain traces of Peanuts, Tree Nuts & Sesame Seeds.											
GMO Statement	Does not contain any ingredient that is genetically modified (GMO).											
Microbial and	Microbial testing and regulatory requirements are in Accordance with the relevant sections of the FSANZ new Food Standards Code.											
Regulatory Criteria	Accordance with the	relevant sections	s of the FSANZ new	Food Standards	Code.							
Dimensions: • Diameter 99mm (inner edge) GFPBT99												
Diameter	99mm (inner edge)	GIFDI	<u>JJ</u>									
Volume	150ml	NUTRITION INF	ORMATION									
Width OD	99mm	Servings per pa	ckage: 20									
Width ID	93mm Serving size: 102g											
 Diam 	125mm		Average Quantity	% Daily Intake	Average Quantity							
Length	N/A		per Serving	(per Serving)	per 100g							
Shelf Life	As per Best Before	Energy	1600kJ (382Cal)	18%	1570kJ (374Cal)							
	date when stored	Protein	3.8g	8%	3.7g							
	at –18°C	Fat, Total	20.5g	29%	20.1g							
Packaging		- Saturated	-	48%	11.2g							
Inner Core	No		11.4g	4070	-							
Foil	Yes	- Trans	0.1g		0.1g							
Plastic Sheets	No	Carbohydrate	46.3g	15%	45.4g							
Carton Liner	Yes	- Sugars	2.1g	2%	2.0g							
Carton Divider	No	Dietary Fibre	0.4g	1%	0.4g							
Bubble Wrap	Yes	Sodium	288mg	13%	283mg							
Paper	No		, , , , , , , , , , , , , , , , , , ,		kJ. Your daily intakes may							
Carton	Yes	be higher or lower	depending on your energy		,							
Laball's -	Ready – Bake and Quality Control (Batch) Labels											
Labelling	Ready - Dake and Q	uality Control (D			20							
Units per carton	20											
Units per cartonNet Weight	20 2.040											
Units per cartonNet WeightBest Before Date	20 2.040 12 months from prod											
Units per carton Net Weight Best Before Date APN #	20 2.040 12 months from prod 93 17086 10306 0	uction date										
 Units per carton Net Weight Best Before Date APN # Storage Conditions 	20 2.040 12 months from prod 93 17086 10306 0 Fragile product, rotat	uction date e stock, keep fro										
Units per carton Net Weight Best Before Date APN #	20 2.040 12 months from prod 93 17086 10306 0 Fragile product, rotat Thaw at room tempe	uction date e stock, keep fro rature	zen below –18°C									
 Units per carton Net Weight Best Before Date APN # Storage Conditions Baking Instruction 	20 2.040 12 months from prod 93 17086 10306 0 Fragile product, rotat Thaw at room tempe Filled Base: Bake for	uction date e stock, keep fro rature 15 to 18 minute	zen below –18°C s at moderate oven									
 Units per carton Net Weight Best Before Date APN # Storage Conditions 	20 2.040 12 months from prod 93 17086 10306 0 Fragile product, rotat Thaw at room tempe	uction date e stock, keep fro rature 15 to 18 minute I for food service	zen below –18°C s at moderate oven application for furth	ner processing. Th	•							
 Units per carton Net Weight Best Before Date APN # Storage Conditions Baking Instruction 	20 2.040 12 months from prod 93 17086 10306 0 Fragile product, rotat Thaw at room tempe Filled Base: Bake for This product is suited	uction date e stock, keep fro rature 15 to 18 minute I for food service lefrosting then ba	zen below –18°C s at moderate oven application for furth aking according to b	ner processing. The processing instructions	ч 5.							
Units per carton Net Weight Best Before Date APN # Storage Conditions Baking Instruction Intended Use Food Safety and HACCP	20 2.040 12 months from prod 93 17086 10306 0 Fragile product, rotat Thaw at room tempe Filled Base: Bake for This product is suited frozen and requires o Ready-Bake Pty Ltd	uction date e stock, keep fro rature 15 to 18 minute I for food service lefrosting then b has documented	zen below –18°C s at moderate oven application for furth aking according to b and implemented a	ner processing. The baking instructions a HACCP based C	ч 5.							
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