

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	Pampas		
Product Code	31248		
Product Name	Pampas Dispenser Rolls Puff Pastry 10kg		
Weight	10kg		
Pack Size	1		
Carton Size	1x10kg		
EAN		TUN	19310020160072

Product Description	A continuous roll of frozen puff pastry with a smooth texture without cracks or streaks.
Application	
Directions For Use/ Preparation Instructions	Bake at 220°C for 12-18 minutes.
Product Image	

Ingredient List	<p>Contains Cereal containing gluten, soy.</p> <p>Wheat flour, water, margarine [vegetable oils, water, salt, emulsifiers (471, soy lecithin), food acid (330), flavour, antioxidant (307b), colour (160a)], salt, preservatives (202, 281), food acid (330).</p> <p>Precautionary Statement not required.</p>
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Nutrition Information <i>(for unbaked pastry)</i>	Servings per pack			
	Serving size:			
		Average Quantity per Serving	% Daily Intake* (per serving)	Average Quantity per 100
	Energy			1490kJ
	Protein			6.6g
	Fat, total			15g
	- saturated fat			7.7g
	Carbohydrate			48g
	- sugars			4.3g
	Sodium			390mg

Country of Origin	Made in Australia from at least 85% Australian ingredients		
Product Status		Suitable	Certified
	Halal	Yes	Yes <i>Certification Type: Halal</i> Certification Authority Australia
	Kosher	No	No

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	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Lacto-vegetarian	Yes	No
	Vegan	Yes	No
	Gluten Free	No	No
Claims on Pack			

Specifications	Organoleptic Specifications		
	Test/Parameter	Specification	Test Method
	Texture - when baked	Visible layer definition, flaky and moist texture when baked.	GFHI-PSQR.100
	Physical Specifications		
	Test/Parameter	Specification	Test Method
	Product Dimensions: Width	457+/- 2 mm	M108-03/01
	Product Dimensions: Length (Approx.)	7.0 meters	M108-03/01
	Product Dimensions: Thickness	3.0 +/- 0.2 mm	M108-03/01
	Lift Ratio	Minimum 5.0	GFHI-PSQR.100
	Chemical Specifications		
	Test/Parameter	Specification	Test Method
	Microbiological Specifications		
	Test/Parameter	Specification	Test Method
	Total Plate Count	<50,000 cfu/g	PCFD 04 10.05
	Yeast & Moulds	<500 cfu/g	YMFD 01 05.05
	E. coli	<100 cfu/g	CEFD 02.05 05
	Lactobacilli	<5000 cfu/g	LSCP 01 10.08
	Coag +ve Staph	<100 cfu/g	STFD 03 09.06

Type of Date Mark	Best Before
Shelf Life	547 Days
Storage Conditions	Keep frozen, at or below -18°C. Once thawed, cannot be refrozen. Once thawed, store at or below 5°C in resealable pack or bulk container and use within 7 days.

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Coding		Unit	Shipper
	Location of Code		
	Coding Format	Best Before DD.MM.YY 24HR TIME	
	Example of Code	Best Before 13.12.13 14:45	

Packaging Format	Packaging Format	A continuous sheet of pastry on blue interleave wrapped around a cardboard core, wrapped in clear cling wrap and packed into a corrugated cardboard box with a cardboard dispenser.	
	Pack Size	1	
		Unit Dimensions	Shipper Dimensions
	Length (mm)		193
	Width (mm)		534
	Height (mm)		209
	Units per Shipper	1	
	Shippers per Pallet	60	
	Layers per Pallet	5	

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