




## PRODUCT SPECIFICATION SHEET

### Turkish Bread

#### PRODUCT DETAILS

Product Code	FS-38	
Product Description	A gluten free soft Turkish style bread garnished with chia and nigella seeds.	
Product Weight	300g	
Product Shape	Oval	
EAN Barcode	N/A	
TUN Barcode	19335874011028	

#### PACKAGING AND PALLET CONFIGURATION

Packaging Type	Food grade PET blue carton liner inside a GlutenFree Bakehouse cardboard shipper		
Shipper Dimensions	600 x 260 x 124mm (LWH)		
Quantity Per Shipper	10	Shipper Gross Weight	3.6kg
Shippers Per Layer	8	Number of Layers	8
Shipper Per Pallet	64	Pallet Height	<1.2m

#### INGREDIENT INFORMATION

Ingredient Listing	Water, Modified Starch (1412, 1442), Maize Starch, Rice Flour, Canola Oil ( <b>Soy</b> ), Raising Agents (500, 575), Whole Grain Maize Flour, Linseed Meal, Sugar, <b>Soy</b> Flour, Potato Flakes, Thickeners (464, 415, 412), Iodised Salt, Chia Seeds, Preservative (202), Nigella Seed, Spices.
Allergen Statement	<b>Contains: Soy.</b> <b>May contain: Egg, Milk, Walnut.</b>
Genetically Modified Statement (GM)	No GM present. Exemption to GM labelling applies and GM labelling is not required as per FSANZ Standard 1.5.2.
Country of Origin	Made in Australia from at least 65% Australian ingredients.
Product claims	Gluten Free Suitable for Vegetarians No artificial colours or flavours
Packaging recycling	Shipper is recyclable.

#### NUTRITION INFORMATION

Servings Per Package: 10		
Serving Size: 300g		
Average Quantity	Per Serving	Per 100g
Energy	2390kJ	796kJ
Protein	5.8g	1.9g
- Gluten	N/D*	N/D*
Fat, Total	9.0g	3.0g
- Saturated	1.2g	0.4g
Carbohydrate	113.0g	37.5g
- Sugars	3.0g	1.0g
Sodium	1270mg	422mg

\* N/D - Not detected



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#### MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA

Criteria	Parameters	
Microbiological	<b>Organism</b>	<b>Satisfactory</b>
	<i>Escherichia coli</i>	<10 cfu/g
	Coagulase Positive Staphylococci	<100 cfu/g
	<i>Bacillus cereus</i>	<100 cfu/g
	<i>Salmonella spp</i>	Not detected in 25g
	<i>Listeria spp</i>	Not detected in 25g
	<i>Enterobacteriaceae</i>	<100 cfu/g
	Yeast & Mould	<1,000 cfu/g
Quality and Organoleptic	Appearance – White shaped focaccia style bread with even sprinkle of chia and nigella seeds. Shape – Oval, approx. 200-210 x 50-60 x 40-50 mm (LWH). Taste & Aroma – Typical of bread Texture – Soft, fluffy internal bread crumb with soft firm crust. Metal detection – Fe 2.0 mm, Non Fe 2.5 mm, SS 4.0 mm	

#### PRODUCT HANDLING REQUIREMENTS

Date Coding	DD MMM YYYY eg. 22 JAN 2025
Shelf Life	Frozen: 12 months from date of manufacture at or below -18°C.
Method of Consumer Preparation	Storage instructions: Keep frozen at or below -18°C. When ready to consume, defrost at ambient temperature and consume within 4 days. Do not refreeze once thawed. Ready to eat, best served toasted.