



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

FINISHED PRODUCT SPECIFICATION

Product	Savoury Pie Shells (Straight Sides)		
Product Code	PBS90		
Description	Frozen Unbaked		
• Appearance	Round Pastry Shell		
• Colour	Light Yellow		
Ingredients	Wheat Flour, Water, Pro Ve Shortening (Vegetable Oil, Emulsifiers (471, Soybean Lecithin), Antioxidant (307b), Naturalcolour (160a)), 2 In 1 (Vegetable Oil And Fats, Antioxidant (307b Soy Derived)), Relaxing Agent (Wheat Flour, Flour Treatment Agent (920)), Skim Milk Powder, Whey Powder, Salt, Acidity Regulator (E330), Dextrose, Methyl Cellulose (461).		
Allergens	Wheat, Milk & Milk Products, Soy & Soy Products. May contain traces of Egg & Egg Products, Peanuts, Tree Nuts, Sesame Seeds & Lupin.		
GMO Statement	Does not contain any ingredient that is genetically modified (GMO).		
Microbial and Regulatory Criteria	Microbial testing and regulatory requirements are in Accordance with the relevant sections of the FSANZ new Food Standards Code.		
Dimensions:		Pbs90	
• Diameter	90mm (inner edge)	NUTRITION INFORMATION Servings per package: 72 Serving size: 50g	
• Volume	N/A		
• Width OD	95mm		
• Width ID	82mm		
Shelf Life	As per Best Before date when stored at -18°C		
Packaging			
• Inner Core	No		
• Foil	Yes		
• Plastic Sheets	No		
• Carton Liner	Yes		
• Carton Divider	No		
• Bubble Wrap	Yes		
• Paper	No		
• Carton	Yes		
Labelling	Ready – Bake and Quality Control (Batch) Labels		
• Units per carton	72		
• Net Weight	3.600 kg		
• Best Before Date	12 months from production date		
• APN #	93 17086 10201 8		
Storage Conditions	Fragile product, rotate stock, keep frozen below -18°C		
Baking Instruction	Thaw at room temperature Filled Base: Bake for 15 to 18 minutes at moderate oven temp		
Food Safety and HACCP	Ready-Bake Pty Ltd has documented and implemented a HACCP based Quality System		
Country Origin	Product of Australia made from Local and Imported Ingredients.		
Last Update	03.02.2018 – RB Quality Officer		