



Finished Product Specification

PIE MAKERS SINCE 1981

PRODUCT NAME:	Sausage Roll
WEIGHT STATEMENT:	180g
PRODUCT ID:	SS – naked SS1– wrapped oven range
INGREDIENTS LISTING:	Water, Wheat Flour, Beef (21%), Vegetable Shortening (Vegetable Oil, Water, Salt, Emulsifier (471, 472c), Antioxidant (304, 320), Natural Flavour), Bread Crumbs (Wheat Flour, Water, Yeast), Carrot(2.5%), Onion(2.5%), Sausage Meat Premix (Wheat Flour, Salt, Soy Flour, Preservative (223) (Sulphites), Mineral Salt (451), Vegetable Oil, Colour (160c), Herb Extract, Vitamin E (307b), Spice Extract, Natural Flavour), Egg , Milk , Salt, Pepper.
ALLERGEN STATEMENT:	Contains: Gluten, Wheat, Egg, Milk, Soy, Sulphites. May contain Sesame.
NUTRITIONAL INFORMATION:	Theoretical data sourced from Food Works

Sausage Roll

NUTRITION INFORMATION

Servings per package: 1

Serving size: 180g

	Average Quantity per Serving	Average Quantity per 100g
ENERGY	1900kJ (455Cal)	1060kJ (253Cal)
PROTEIN	16.4g	9.1g
FAT, TOTAL	22.4g	12.4g
- SATURATED	10.8g	6.0g
CARBOHYDRATE	46.2g	25.7g
- SUGARS	1.1g	0.6g
SODIUM	804mg	446mg

COUNTRY OF ORIGIN:



STORAGE:	If refrigerated store at or below 5°C. If frozen, store at or below -18°C. This product has been previously frozen
SHELF LIFE:	Frozen – 365 days If thawed, store below 5°C and use within 10 days.
HEATING INFORMATION:	<ol style="list-style-type: none"> 1. Preheat oven to 180°C (fan forced) 2. Leave pie in wrapper, place onto an oven tray. 3. If frozen, heat for 30 minutes. 4. If thawed heat for 20 minutes. <p>Heating times and temperatures are a guide only as the oven varies.</p>
WARNING:	Caution: after heating, filling may be hot.
RECYCLING INFORMATION:	Plastic film not recyclable.
GS1 DATA:	<p>Inner bar code – wrapped range: 9325923002346</p> <p>Inner bar code – retail banded range: 9325923003701</p> <p>Inner barcode - naked range: NA</p>
	<p>Outer bar code wrapped range: 19325923002367</p> <p>Outer bar code - retail band range: 19325923003982</p> <p>Outer bar code – naked range: NA</p>
INNER PACKAGING:	<ul style="list-style-type: none"> • Wrapped range - Individually wrapped with heat stable perforated film. • Naked range – 12 units on plastic tray • Retail Banded – Twin pack in party retail tray & wrap
INNER CODING:	<p>Wrapped range:</p> <p>UBD used for traceability purposes</p> <p>Retail Range:</p> <p>Batch Code Format: YYDDD</p> <p>Batch Code Example: 21141</p> <p>Batch Code Explanation: 21 is 2021, 141 is the 141st day of the year (24 May 2021)</p> <p>Location: On long side of product</p> <p>Application Method: Ink-jetted</p> <p>Naked Range:</p> <p>NA</p>

OUTER PACKAGING:	<ul style="list-style-type: none"> • 12 pie box – wrapped range • 12 pie box – naked range 												
OUTER CODING:	<p>Wrapped</p> <p>Date Code Format: FROZEN BEST BEFORE: DD MMM YYYY</p> <p>Date Code Example: FROZEN BEST BEFORE: 24 May 2022</p> <p>Batch Code Format: HH mm DD MM</p> <p>Batch Code Example: 09 18 24 05</p> <p>Batch Code Explanation: 09 18 24 05 is 09:19am on 5th May</p> <p>Location: On short side of carton</p> <p>Application Method: Ivan's Pies Printed Label</p> <p>Naked Range</p> <p>Batch Code format: Time and date of packing HH MM DD MM</p> <p>Batch Code Example: 09 18 24 05</p> <p>Batch Code Explanation: 09 18 24 05 is 09:19am on 5th May</p> <p>Location: On short side of carton</p> <p>Application method: printed on the carton label</p>												
CARTON CONFIGURATION:	<p>Number of inners per carton:</p> <p>12 - wrapped range</p> <p>12 – naked range</p>												
PALLET CONFIGURATION:	<ul style="list-style-type: none"> • TBA 												
HEALTH STAR RATING:	<p>★ ★</p> <p>Icons to be confirmed.</p> <p>Non-printable information:</p> <ul style="list-style-type: none"> • Voluntary requirement • Front of Pack Only • HSR Category = 2 • % FVNL = 4% 												
CLAIMS: (only with validation)	<ul style="list-style-type: none"> • Made with Australian beef. 												
MICRO ORGANISM:	<table> <tr> <th>Organism</th><th>Critical Limit</th></tr> <tr> <td>Salmonella</td><td>Absent in 25g</td></tr> <tr> <td>Listeria sp.</td><td>Absent in 25g</td></tr> <tr> <td>E.coli</td><td><3cfu/g</td></tr> <tr> <td>Bacillus cereus</td><td><100 cfu/g</td></tr> <tr> <td>Staph. Aureus</td><td><100 cfu/g</td></tr> </table>	Organism	Critical Limit	Salmonella	Absent in 25g	Listeria sp.	Absent in 25g	E.coli	<3cfu/g	Bacillus cereus	<100 cfu/g	Staph. Aureus	<100 cfu/g
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MARKETING COPY: (note: copy may change ingredient declaration)	<p>At Ivan's Pies our family is passionate about baking. We have been proudly baking Australia's finest pies and pastries for more than 40 years.</p>
SOCIAL MEDIA:	<p>www.ivanspies.com.au</p> 
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