

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

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Brand	Pampas		
Product Code	31250		
Product Name	PAMPAS DISPENSER ROLL PIE BASE 10KG		
Weight	10.8kg		
Pack Size			
Carton Size			
EAN	19310002016076	TUN	19310002016076

Product Description	A continuous roll of cream coloured, frozen pie base pastry. Smooth textured pastry free from rancid odours streaks or cracks.
Application	
Directions For Use/ Preparation Instructions	
Product Image	

Ingredients	Contains wheat and milk Wheat flour, water, margarine [vegetable oil, water, salt, emulsifiers (471, 472c), natural flavour, antioxidant (304), natural colour (160a)], salt, milk solids, emulsifier (481), food acid (330), preservatives (202, 281).
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Nutrition Information (for unbaked pastry)	Servings per pack	250		
	Serving size:	g		
		Average Quantity per Serving	% Daily Intake* (per serving)	Average Quantity per 100g
	Energy	550kJ	6 %	1380kJ
	Protein	2.5g	5 %	6.2g
	Fat, total	5.8g	8 %	14.4g
	- saturated	3.3g	14 %	8.2g
	Carbohydrate	17.1g	6 %	42.8g
	- sugars	0.2g	0 %	0.4g
	Sodium	225mg	10 %	565mg
* Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs. < means less than				

Country of Origin	Made in Australia from at least 85% Australian ingredients		
Product Status		Suitable	Certified
	Halal	Yes	No Certification Type:

31250 - PAMPAS DISPENSER ROLL PIE BASE 10KG
Version 3

Issue Date: 4/6/2020
Issued By: Benjamin Usback
Approval Date: 16/7/2018

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

Specifications	Organoleptic Specifications		
	Test/Parameter	Specification	Test Method
	Texture and Colour - when baked	Golden colour and crisp short texture	SOI-T200/03-05
	Physical Specifications		
	Test/Parameter	Specification	Test Method
	Product Dimensions - Width	455 - 459	M108 - 03/01
	Product Dimensions - Length (approx)	5.5 m	M108 - 03/01
	Product Dimensions - Sheet Thickness	3.3 - 3.8 mm	M108 - 03/01
	Shrinkage	Maximum 16%	soi-t200/03-05
	Chemical Specifications		
	Test/Parameter	Specification	Test Method
	Microbiological Specifications		
	Test/Parameter	Specification	Test Method
	Standard Plate Count	<10,000 cfu/g	PCFD 04 10.05
	Yeast & Moulds	<500 cfu/g	YMFD 01 05.05
	Coliforms	<100 cfu/g	CEFD 02 05 05
	Coag +ve Staph	<100cfu/g	STFP 03 09 06
	Lactobacillus species	< 5000 cfu/g	LSCP 01 10 08

Type of Date Mark	Best Before
Shelf Life	18 Months
Storage Conditions	Keep frozen at or below -18° C
Storage Temperature	At or below minus 18°C

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Coding		Unit	Shipper
	Location of Code		
	Coding Format	Best Before DD MM YY 24HR TIME	
	Example of Code	Best Before 14.03.2014 14:45	

Packaging	Packaging Format	A continuous pastry sheet on blue interleave film, wrapped around a cardboard core, clear cling wrapped and packed into a corrugated cardboard cradle and placed in a corrugated cardboard box.	
	Pack Size		
		Unit Dimensions	Shipper Dimensions
	Length (mm)	193	0
	Width (mm)	534	0
	Height (mm)	209	0
	Units per Shipper	1	
	Shippers per Pallet	60	
	Layers per Pallet	5	

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