GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	Pampas		
Product Code	31252		
Product Name	PAMPAS DISPENSER ROLL PASTRY PUFF 2X5KG		
Weight	5kg		
Pack Size	2		
Carton Size	2 x 5kg		
EAN	9310020212095	**TUN**	19310020212092

Product Description	A continuous roll of frozen Puff Pastry with a smooth texture without cracks or streaks.
Application	
Directions For Use/ Preparation Instructions	
Product Image	

Ingredients	Contains Gluten containing cereals, Soy Wheat Flour, Water, Margarine [Vegetable Oils, Water, Salt, Emulsifiers (471, soy lecithin), Food Acid (330), Flavour, Antioxidant (e307b), Colour (160a)], Salt, Preservatives (202,281), Food Acid (330).

Nutrition Information *(for unbaked pastry)*	**Servings per pack**			
	Serving size:			
		Average Quantity per Serving	**% Daily Intake* (per serving)**	**Average Quantity per 100**
		Units		Units
	* 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.			

Country of Origin	Made in Australia from at least 85% Australian ingredients		
Product Status		**Suitable**	**Certified**
	Halal	Yes	Yes *Certification Type:*
	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Lacto-vegetarian	Yes	No
	Vegan	Yes	No
	Gluten Free		

© The Goodman Fielder Group of Companies
COMMERCIAL IN CONFIDENCE

Claims on Pack		

Specifications			
	Organoleptic Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Texture - when baked	Visible Layer definition, flaky & moist texture when baked	GFHI-PSQR.100
	Physical Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Width	343 - 347mm	M 108 - 03/01
	Length	4.6 meters	M 108 - 03/01
	Thickness	2.8 - 3.2	M 108 - 03/01
	Lift Ratio	Minimum 5.0	GFHI-PSQR.100
	Chemical Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Microbiological Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Standard Plate Count	<50,000 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	<100 cfu/g	STFD 03 09.06
	Lactobacillus species	<5,000 cfu/g	LSCP 01 10.08

Type of Date Mark	Best Before		
Shelf Life	547 Days		
Storage Conditions			
Storage Temperature	at or below minus 18°C		
Coding		**Unit**	**Shipper**
	Location of Code		
	Coding Format	Best Before DD.MM.YY 24HR TIME	
	Example of Code	Best Before 28.03.14 14:25	

© The Goodman Fielder Group of Companies
COMMERCIAL IN CONFIDENCE

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Packaging	**Packaging Format**	Two 5kg 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	2	
		Unit Dimensions	**Shipper Dimensions**
	Length (mm)	286	0
	Width (mm)	408	0
	Height (mm)	153	0
	Units per Shipper	1	
	Shippers per Pallet	70	
	Layers per Pallet	7	

Confidentiality	*This document, including the information set out in this document, is confidential and you must hold it confidentially, and it must not be used or disclosed it without the prior written consent of Goodman Fielder. The provision of this document does not, in any way, constitute a transfer of any right, title or interest in the intellectual property, including confidential information, in this document, or grant of any right to use such intellectual property.* *All rights reserved.*

© The Goodman Fielder Group of Companies
COMMERCIAL IN CONFIDENCE