LITTLE HOME BAKERY	**PRODUCT SPECIFICATION**	**6R-3.3.5**
Product Name:	Gluten Free Premium Buns	
Description:	Gluten-free round burger bun toppped with sesame seeds	
Weight:	105g	
Toppings:	Sesame Seed	
Method of Preservation:	Baking	
Shelf Life:	Freshly baked: (date of delivery) +3 days When thawed: +3 days Frozen: Production date +6 months	
Storage Conditions:	Fresh or thawed product shall be stored in a cool and dry place. If sold frozen store at -18°C.	
Country of Origin Information:	Made in Australia from at least 42% Australian ingredients.	
Directions for Use:	Ready to eat.	
Intended Use:	Intended for general human consumption. Not suitable for people with allergies.	
Packaging Specification:	**Primary packaging:** • Flow wrapped pack of 3 buns • Flow wrapped pack of 2 buns, retail label **Secondary packaging:** • Packed in carton of 12	
Claim(s):	Gluten-Free	
Method of Traceability:	Method of coding: Traceability code printed on packaging Frozen Best Before Date on Carton Example of coding format: FROZEN BEST BEFORE: 15OCT21 and 21298 Traceability: Production/ packing records.	

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INGREDIENTS:

Filtered Water, Corn Starch, Rice Flour, Buckwheat Flour, Rice Starch, Canola Oil (**Soy**), Golden Syrup, Salt, Yeast, Vegetable Fiber (Psyllium, Apple), **Sesame** Seeds, Thickeners (E464), Sorbitol (E420), Enzyme, Bun Glaze [Water, Vegetable Protein, Rapeseed Oil, Maltodextrin, Dextrose, Starch], Processing Aid (**Soy**).

ALLERGEN INFORMATION	
CONTAINS:	SESAME, SOY.
MAY BE PRESENT:	ALMOND, EGG, HAZELNUT, MILK, PISTACHIO, SULPHITES, WALNUT.
PRECAUTIONARY ALLERGEN LABELING:	Manufactured on shared gluten-free food processing equipment.
Advisory statements:	Not Applicable

Nutrition Information:		
Serving per package: 2 Serving size: Approx 105 g		
Avg. Quantity	Per serve	Per 100 g
Energy	1133 kJ	1079 kJ
Protein	3.2 g	3 g
Gluten	Not detected	Not detected
Fat	5 g	4.8 g
Saturated Fat	Less than 1 g	Less than 1 g
Carbohydrates	50.8 g	48.4 g
Sugars	2.5 g	2.4 g
Sodium	584 mg	556 mg

Microbiological Criteria:	
Bacillus cereus	< 100 cfu/g
Standard Plate Count	< 200,000 cfu/g
Yeast	< 1,000 cfu/g
Moulds	< 1,000 cfu/g
Rope forming microorganisms	< 1,000 cfu/g