LITTLE HOME BAKERY	**PRODUCT SPECIFICATION**	**6R-3.3.5**
Product Name:	Gluten Free Slider Plain	
Description:	Small round gluten-free slider roll.	
Weight:	34g	
Toppings:	N/A	
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:** • Packed in cartons of 50 **Secondary packaging:** • N/A	
Claim(s):	Gluten-Free	
Method of Traceability:	Method of coding: Best Before Date on Carton Example of coding format: BEST BEFORE: 15OCT21 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), Thickeners (E464), Sorbitol (E420), Enzyme, Bun Glaze [Water, Vegetable Protein, Rapeseed Oil, Maltodextrin, Dextrose, Starch], Processing Aid (**Soy**).

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

Nutrition Information:		
Serving per package: 1 Serving size: Approx 34 g		
Avg. Quantity	Per serve	Per 100 g
Energy	334 kJ	982 kJ
Protein	Less than 1 g	2.7 g
Gluten	Not detected	Not detected
Fat	1.2 g	3.5 g
Saturated Fat	Less than 1 g	Less than 1 g
Carbohydrates	15.6 g	46 g
Sugars	Less than 1 g	2.3 g
Sodium	181 mg	532 mg

Microbiological Criteria:	
Bacillus cereus	< 100 cfu/g
Standard Plate Count	< 50,000 cfu/g
Yeast	< 1,000 cfu/g
Moulds	< 1,000 cfu/g
Rope forming microorganisms	< 1,000 cfu/g