| LITTLE HOME BAKERY | **PRODUCT SPECIFICATION** | **6R-3.3.5** |
|---|---|---|
| Product Name: | Ciabatta 500g |  |
| Description: | Yeast-leavened artisan and hearth-type bread with a crisp crust and open crumb texture. | |
| Weight: | 430g | |
| Toppings: | Rye Flour | |
| Method of Preservation: | Baking | |
| Shelf Life: | Freshly baked: (date of delivery) +3 days<br>When thawed: +3 days<br>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 87% 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:**<br>• Packed in a bread crate, covered with a plastic sheet<br>• Sliced 16mm, packed in bread bag<br>• Packed in bread bag, retail label<br>• Sliced 16mm, packed in bread bag, retail label<br>**Secondary packaging:**<br>• Packed in cartons of 6 | |
| Claim(s): | N/A | |
| Method of Traceability: | Method of coding: Best Before Date on Carton<br>Example of coding format: BEST BEFORE: 15OCT21<br>Traceability: Production/ packing records. | |

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|---|---|---|

**INGREDIENTS:**

**Wheat** Flour [Vitamins (Thiamine, Folic Acid)], Filtered Water, Bread Improver [Dried **Wheat** Sourdough, **Wheat Gluten**, Antioxidant (300), Enzymes], **Rye** Flour, Virgin Olive Oil, Salt, Molasses (**Sulphites**), Yeast, Processing Aid (**Soy**, **Wheat**).

| **ALLERGEN INFORMATION** | |
|---|---|
| CONTAINS: | GLUTEN, RYE, SOY, SULPHITES, WHEAT. |
| MAY BE PRESENT: | ALMOND, BARLEY, EGG, HAZELNUT, MILK, OAT, SESAME, WALNUT. |
| PRECAUTIONARY ALLERGEN LABELING: | Manufactured on shared food processing equipment. |
| Advisory statements: | Not Applicable |

| **Nutrition Information:** | | |
|---|---|---|
| Serving per package: 7.1<br>Serving size: Approx 60 g | | |
| Avg. Quantity | Per serve | Per 100 g |
| Energy | 623 kJ | 1039 kJ |
| Protein | 5 g | 8.3 g |
| Fat | 1.7 g | 2.8 g |
| Saturated Fat | Less than 1 g | Less than 1 g |
| Carbohydrates | 28.3 g | 47.2 g |
| Sugars | 1 g | 1.6 g |
| Sodium | 314 mg | 523 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 |