
	PRODUCT SPECIFICATION	6R-3.3.5
Product Name:	Turkish Bread	
Description:	Flat turkish style bread, sprayed with oil and topped with nigella seeds & sesame seeds.	
Weight:	460g	
Toppings:	Sesame Seeds & Nigella Seeds	
Method of Preservation:	Baking	
Shelf Life:	Freshly baked: (date of delivery) +3 days	
Storage Conditions:	Fresh product shall be stored in a cool and dry place.	
Country of Origin Information:	Made in Australia from at least 86% 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 a bread crate, covered with a plastic sheet Secondary packaging: • Packed in cartons of 6	
Claim(s):	N/A	
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:

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

ALLERGEN INFORMATION

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

Nutrition Information:

Serving per package: 1
Serving size: Approx 460 g

Avg. Quantity	Per serve	Per 100 g
Energy	5446 kJ	1184 kJ
Protein	43.2 g	9.4 g
Fat	17.9 g	3.9 g
Saturated Fat	2.3 g	Less than 1 g
Carbohydrates	241 g	52.4 g
Sugars	8.3 g	1.8 g
Sodium	2699 mg	587 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

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