LITTLE HOME BAKERY	**PRODUCT SPECIFICATION**	**6R-3.3.5**
Product Name:	Big & Thick	
Description:	Oval shaped loaf, made with a rye sourdough. Dusted with flour.	
Weight:	1000g	
Toppings:	Rye Flour	
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 88% 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:** • Sliced 16mm, packed in bread bag, BBD on Kwik Lok **Secondary packaging:** • N/A	
Claim(s):	N/A	
Method of Traceability:	Method of coding: Best Before Date on Kwik Lok Example of coding format: BEST BEFORE: 15OCT21 Production/ packing records.	

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INGREDIENTS:

Wheat Flour [Vitamins (Thiamine, Folic Acid)], Filtered Water, **Rye** Flour, **Rye** Sourdough [Water, **Rye** Flour, Sourdough Starter], Salt, Vegetable Fat [Rdm Palm Oil, Antioxidant (E320)], Bread Improver [**Wheat** Flour, **Soy** Flour, Flour Treatment Agent (300), Enzyme (Amylase)], Yeast, Molasses, Potato Starch, Processing Aid (**Soy**, **Wheat**).

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

Nutrition Information:		
Serving per package: 16 Serving size: Approx 62.5 g		
Avg. Quantity	Per serve	Per 100 g
Energy	676 kJ	1082 kJ
Protein	5.2 g	8.3 g
Fat	1.6 g	2.6 g
Saturated Fat	Less than 1 g	Less than 1 g
Carbohydrates	31.1 g	49.7 g
Sugars	Less than 1 g	1.4 g
Sodium	379 mg	606 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