LITTLE HOME BAKERY	**PRODUCT SPECIFICATION**	**6R-3.3.5**
Product Name:	Milk Bun Plain	
Description:	Round burger bun made with milk and cream.	
Weight:	82g	
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 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:** • Flow wrapped pack of 6 buns **Secondary packaging:** • Packed in cartons of 36	
Claim(s):	N/A	
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.	

LITTLE HOME BAKERY	**PRODUCT SPECIFICATION**	**6R-3.3.5**

INGREDIENTS:

Wheat Flour [Vitamins (Thiamine, Folic Acid)], Filtered Water, Vegetarian Thickened Cream [Fresh Cream (**Milk**), Thickeners (Carrageenan, Guar Gum)], Sugar, Salt, **Milk** Powder, Bun Glaze [Water, Vegetable Protein, Rapeseed Oil, Maltodextrin, Dextrose, Starch], Yeast, Bread Improver [Malted **Wheat** Flour, Inactive Yeast, Calcium Carbonate (170), Citric Acid (330), Emulsifier (472E), Ascorbic Acid (300), Enzymes], Processing Aid (**Wheat**).

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

Nutrition Information:		
Serving per package: 1 Serving size: Approx 82 g		
Avg. Quantity	Per serve	Per 100 g
Energy	1030 kJ	1256 kJ
Protein	8.4 g	10.2 g
Fat	3.3 g	4 g
Saturated Fat	1.5 g	1.8 g
Carbohydrates	45.8 g	55.9 g
Sugars	6.4 g	7.8 g
Sodium	435 mg	531 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