| LITTLE HOME BAKERY | **PRODUCT SPECIFICATION** | **6R-3.3.5** |
|---|---|---|
| Product Name: | Gluten Free Banana Bread |  |
| Description: | Gluten free sweet bread made with mashed banana. | |
| Weight: | 600g | |
| Toppings: | N/A | |
| 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 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:**<br>• Flow wrapped, retail label, BBD on sticker<br>• Packed in a carton of 5. BBD on sticker.<br>**Secondary packaging:**<br>• N/A | |
| Claim(s): | Gluten-Free | |
| Method of Traceability: | Method of coding: Traceability code printed on packaging<br>Frozen Best Before Date on Carton<br>Example of coding format: FROZEN BEST BEFORE: 15OCT21 and 21298<br>Traceability: Production/ packing records. | |

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**INGREDIENTS:**

Bananas (14%), Sugar, Starches (Maize, Potato), **Soy** Flour, **Egg** ,Canola Oil (**Soy**), Filtered Water, Rice Flour, Lemon Juice, Modified Starch (1442), **Soy** Protein Concentrate, RaisingAgents (500, 541, 341), **Egg** White Powder, Thickeners (461, 412, 415), Dextrose, Salt.

| **ALLERGEN INFORMATION** | |
|---|---|
| CONTAINS: | EGG, SOY. |
| MAY BE PRESENT: | ALMOND, 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: 8.5<br>Serving size: Approx 70 g | | |
| Avg. Quantity | Per serve | Per 100 g |
| Energy | 1011 kJ | 1444 kJ |
| Protein | 5 g | 7.2 g |
| Gluten | Not detected | Not detected |
| Fat | 10.9 g | 15.5 g |
| Saturated Fat | 1.2 g | 1.7 g |
| Carbohydrates | 30.2 g | 43.2 g |
| Sugars | 18.3 g | 26.1 g |
| Sodium | 316 mg | 451 mg |

| **Microbiological Criteria:** | |
|---|---|
| Bacillus cereus | < 100 cfu/g |
| Standard Plate Count | < 10,000 cfu/g |
| Coagulase positive Staphylococci | <100 cfu/g |
| Yeast | < 1,000 cfu/g |
| Moulds | < 1,000 cfu/g |
| Enterobacteriaceae | <100 cfu/g |
| E. coli | <10 cfu/g |
| Salmonella spp. | not detected in 25g |
| L. monocytogenes | not detected in 25g |