LITTLE HOME BAKERY	**PRODUCT SPECIFICATION**	**6R-3.3.5**
Product Name:	Brioche Buns 47g Plain	
Description:	Small round slider buns with a shiny glaze.	
Weight:	36g	
Toppings:	N/A	
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 76% 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:** • N/A	
Claim(s):	N/A	
Method of Traceability:	Method of coding: N/A Example of coding format: N/A Traceability: Production/ packing records.	

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INGREDIENTS:

Wheat Flour [Vitamins (Thiamine, Folic Acid)], Filtered Water, Sugar, Pastry Margarine [Vegetable Oils & Fats, Water, Emulsifiers (471, 322 [**Soy**-Derived]), Salt, Natural Flavour, Preservative (202), Acidity Regulator (330), Natural Colour (160a), Antioxidant (307b)], **Milk** Powder, Yeast, Bun Glaze [Water, Vegetable Protein, Rapeseed Oil, Maltodextrin, Dextrose, Starch], Baking Aid [Potato Starch, Tapioca Starch, Calcium Carbonate, E330, E461], Salt, Bread Improver [Malted **Wheat** Flour, Inactive Yeast, Calcium Carbonate (170), Citric Acid (330), Emulsifier (472E), Ascorbic Acid (300), Enzymes], Emulsifier [Water, Emulsifiers (322 **Soy**, 471), Acidity Regulators (260, 262)], Vanilla Flavour [Water, Sugar, Vanilla Flavour, Caramel Colour (150d) (Preservative 220)], Processing Aid (**Wheat**).

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

Nutrition Information:		
Serving per package: 1 Serving size: Approx 36 g		
Avg. Quantity	Per serve	Per 100 g
Energy	536 kJ	1489 kJ
Protein	4.3 g	11.9 g
Fat	3 g	8.2 g
Saturated Fat	1.4 g	3.9 g
Carbohydrates	20.4 g	56.6 g
Sugars	4.1 g	11.3 g
Sodium	204 mg	568 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