

	PRODUCT SPECIFICATION	6R-3.3.5
Product Name:	Sandwich White	
Description:	Rectangle shaped bread loaf baked in an enclosed tin.	
Weight:	750g	
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 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 • Sliced 12mm/ 16mm, packed in bread bag 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.	

Specification Number: 35314	Date of Issue: September 2025	Revision: 1
Author: Authorised by Food Safety Practitioner	Latest update: 23/09/2025	Page 1 of 2

	PRODUCT SPECIFICATION	6R-3.3.5
INGREDIENTS:		
Wheat Flour [Vitamins (Thiamine, Folic Acid)], Filtered Water, Vegetable Fat [Rdm Palm Oil, Antioxidant (E320)], Fresh Yeast, Bread Improver [Wheat Flour, Thickener (412), Sugar, Barley Malt Extract, Acidity Regulators (339, 341, 340), Wheat Malt Flour, Emulsifier (472e), Dextrose, Whey Powder (Milk), Vegetable Oil, Salt, Antioxidant (300), Enzymes], Salt, Gluten , Emulsifier [Water, Emulsifiers (322 Soy , 471), Acidity Regulators (260, 262)], Processing Aid (Wheat).		

ALLERGEN INFORMATION	
CONTAINS:	BARLEY, GLUTEN, MILK, SOY, WHEAT.
MAY BE PRESENT:	ALMOND, 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: 9.3 Serving size: Approx 80 g		
Avg. Quantity	Per serve	Per 100 g
Energy	924 kJ	1155 kJ
Protein	7.2 g	9 g
Fat	2.9 g	3.6 g
Saturated Fat	1.2 g	1.5 g
Carbohydrates	41.4 g	51.8 g
Sugars	1.4 g	1.8 g
Sodium	465 mg	581 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

Specification Number: 35314	Date of Issue: September 2025	Revision: 1
Author: Authorised by Food Safety Practitioner	Latest update: 23/09/2025	Page 2 of 2