

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	Pampas		
Product Code	31249		
Product Name	PAMPAS SHORTCRUST PASTRY 10KG		
Weight	10kg		
Pack Size	1		
Carton Size	1x10kg		
EAN		TUN	19310002016052

Product Description	A continuous roll of frozen cream coloured shortcrust pastry, smooth in texture without cracks or streaks
Application	Use for a variety of sweet pies, tarts, sweet and savoury pastries and slices.
Directions For Use/ Preparation Instructions	Bake 220°C for 12-18 mins.
Product Image	

Ingredients	<p>Contains Cereals containing gluten</p> <p>Wheat flour, margarine [vegetable oil, water, salt, emulsifiers (471, 472c), antioxidant (304), natural flavour], water, food acid (330), preservatives (202, 281).</p> <p>No precautionary statement required.</p>
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Nutrition Information <i>(for unbaked pastry)</i>	Servings per pack	285		
	Serving size:	35.0g		
		Average Quantity per Serving	% Daily Intake* (per serving)	Average Quantity per 100g
	Energy	550kJ	6 %	1570kJ
	Protein	2.0g	4 %	5.8g
	Fat, total	7.0g	10 %	20.1g
	- saturated	4.0g	17 %	11.4g
	Carbohydrate	14.6g	5 %	41.6g
	- sugars	0.0g	0 %	0.1g
	Sodium	85mg	4 %	245mg
<p>* Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.</p>				

Country of Origin	Made in Australia from at least 80% Australian ingredients		
Product Status		Suitable	Certified
	Halal	Yes	Yes <i>Certification Type:</i>

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	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Lacto-vegetarian	Yes	No
	Vegan	Yes	No
	Gluten Free	No	No
Claims on Pack			

Specifications	Organoleptic Specifications		
	Test/Parameter	Specification	Test Method
	Colour and Texture - when baked	Golden colour and crisp short texture.	SOI-T200/03-05
	Physical Specifications		
	Test/Parameter	Specification	Test Method
	Product Dimensions	Width 457+/- 2 mm	M108 - 03/01
		Length 6.0 meters	M108 - 03/01
		Thickness 3.5 - 3.8 mm	M108 - 03/01
	Shrinkage	Maximum 16%	SOI-T200/03-05
	Chemical Specifications		
	Test/Parameter	Specification	Test Method
	Microbiological Specifications		
	Test/Parameter	Specification	Test Method
	Total Plate Count	<50,000 cfu/g	PCFD 04 10.05
	Yeast & Moulds	<500 cfu/g	YMFD 01 05.05
	Coagulase +ve	<100 cfu/g	CEFD 02.05 05
	E. coli	<10 cfu/g	LSCP 01 10.08
	Lactobacilli	<5000 cfu/g	STFD 03 09.06

Type of Date Mark	Best Before
Shelf Life	547 Days
Storage Conditions	Keep frozen at or below -18°C. Once thawed, cannot be refrozen.
Storage Temperature	at or below minus 18°C

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Coding		Unit	Shipper
	Location of Code		
	Coding Format	Best Before DD.MM.YY 24HR TIME	
	Example of Code	Best Before 14.03.2014 14:45	

Packaging	Packaging Format	10kg pastry roll in corrugated box.	
	Pack Size	1	
		Unit Dimensions	Shipper Dimensions
	Length (mm)	0	526
	Width (mm)	0	185
	Height (mm)	0	193
	Units per Shipper	1	
	Shippers per Pallet	60	
	Layers per Pallet	5	

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