

# Form 5 Product Data Specification



## BOB & PETES PTY LTD

### Product Data Specification

1 - Supplier Code				
2 - Date	11/08/2020			
3 - Product code				
4 - Brand	BOB & PETE			
5 - Product name	banana, walnut and dates sliced loaf			
6 - Pack size	10 slices	E	minimum	random

7 - Supplier detail (name, address, contact)

Imperial Gluten Free Bakery

215 - 222 Victoria Rd, Rydalmere NSW 2116

Contact person : Joseph Maroun

8- Manufacturer detail (name, address, contact) - Location where product is actually made/produced.

Imperial Gluten Free Bakery

215 - 222 Victoria Rd, Rydalmere NSW 2116

9- Products Dimension:

Height of product (mm):.....11      Width of product (mm):.....100....      Length or Diameter prod      260

10- Products intended use:      As a food - ...X.....

As a snack - .....X.....

10- Country of Origin on label

product of ...australia.....

Or      made in Australia from local and imported ingredients

Made in Australia from at least ...55.....% Australian ingredients

11- Storage

Does label have storage regime?

Yes	No
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What is stated on label?

If shelf stable, does it require refrigeration after opened

Yes	No	N/A
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Is this on pack?

Yes	No
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How long product is safe once opened?

3	days
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12- Distribution regime

chiller	freezer	ambient
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13- Ingredients:

List all ingredients in descending order (including WATER) and show INS numbers for all additives; For compound ingredients show all ingredients/components;

List all allergens on the label-either as ingredients or as warning statements; All ingredients must be listed in English in common, descriptive or generic names.

Where there is a characterising ingredient, show the % of such item (e.g.. Garlic cheese then garlic (3%) etc...)

sugar, banana Pulp,canola oil,Whole egg, Starches(maize , Potato), soya Protein,raising Agent(500,541,341), egg white Powder,

Vegetable Gums(461,415,412),Dextrose,salt

...chopped walnuts and chopped dates.....

(If cheese) 14- what is the source of the rennet

animal	microbial	enzyme	other - details
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15- Any irradiated ingredient used

yes	no
yes	no

Any GMO ingredient used



16- NIP - Nutrition Information Panel

What % of the product is actually consumed

100	%
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IF not 100%, what is the drained mass

	g
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To be declared on label:

Pack size

1500	g
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serve size

125	g
-----	---

number of serves

10
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****		

	per serve	per 100g
energy	1889.5	1679.6 kJ
protein	8.77	7.8 g
fat - total	23	20.6 g
saturated	2.7	2.4 g
carbohydrate	51	45.4 g
sugars	34.9	31.1 g
sodium	428.9	381.3 mg

The above are mandatory (std 1.2.8)

If any health related/nutrition statements are included on pack, then include all such data in the NIP table above and below.

If this form 5.1 is for more than ONE size of same product - show number of servings for each size (see above\*\*\*\*)

	per serve	per 100g/ml
trans fatty acids		
cholesterol		
polyunsaturated		
monounsaturated		
omega3-DHA		
omega3-EPA		
Calcium		
Potassium		
Fibre		1.8
Gluten		<LOQ

any on pack statement related to SALT requires potassium in NIP

this only required if NIL GLUTEN declared on label and then must be NIL detected

Is the above NIP recorded from Actual laboratory analyses OR from calculated determination

Analysis	Calculation
13/06/2019	
Yes	No

Date last NIP analysis carried out

Is NIP analyses report attached to form 5.1:

17- Any other ON PACK nutrition details requiring verification and or approval

.....

.....

.....

.....

.....

18- Identifiers

Fats

animal	vegetable
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Oils

animal	vegetable
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If oil from vegetable, from:

peanut	sesame	soy bean	palm	Sunflower	
wheat	rye	barley	oats	tapioca	rice

Starch

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## 19- Allergens

if present in product state "X" OR if any chance of cross contamination, state "may"

egg	X	crustacean	
milk/dairy		sea food	
gluten		fish	
wheat		meat	
soya (beans/oil)	X	gelatine	
sesame		if YES- source	animal
tree nuts	X	if YES- source	skin, bone or muscle
peanuts		sulphites (if >1%)	
		Lupin	

## 20- Alcohol

IF alcohol is included what is the Alcohol Proof %

What is the % alcohol added in recipe

hence ALCOHOL BY VOLUME is

	a
	b
	(a x b)/100

## 21- Warning:

Is a warning required on pack

yes	no
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If yes, What does it state

Allergen warning

contains: Soy

## 22- What is the recommended supplier shelf life

Has this shelf life been verified by supplier (please attach micro test reports)

	3 days
yes	no

## 23- Date/Batch code:

on pack, is there

BBC	UBC	OTHER
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Show the format as it appears on item

explain the code Batch code starts with 600

### 23.1 Traceability:

What 'ON PACK' data is used for traceability:

Batch code	UBC/BBC	other
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**Note: If no UBC or BBC, then a batch code is mandatory. Outer carton must reflect EXACT the same Code as in INNER unit.**

## 24- Quality Assessment criteria

List a brief description for each:

Colour	Tan/ Saddle Bread Colour
Odour	No
Texture	Hamburger bread
Flavour	Bread

## 24- Safety criteria as per FSANZ Ltd 1.6.1 and Imported Food Notice

<i>Bacillus cereus</i>	<100 per gram
<i>Campylobacter</i>	nil in 25g
<i>Clostridium botulinum</i>	nil in 25g
<i>Clostridium perfringens</i>	<100 per gram
Coagulase + <i>Staph.</i>	<100 per gram
Coliforms	< 1 per mL
<i>Escherichia coli</i>	<10 per gram
<i>Listeria monocytogenes</i>	nil in 25g
<i>Salmonella</i>	nil in 25g
Standard Plate Count	<50,000 per gram
<i>Staph.</i> Enterotoxin	nil detected
Yeast and moulds	<100 per gram
Yeast and moulds	<50,000 per gram
Yeast and moulds	<10,000 per gram
Yeast and moulds	<1,000 per gram
Other	Rope – forming microorganisms < 1,000 cfu/g

yes	no	
X		all breads/cakes/noodle products
		all canned goods
		all canned goods
		all cheeses/all bakery and cakes
		all cheese
		all cheese/all fish
		all cheese
X		all bakery and cakes
		all biscuits/cakes
		all cheese
		all fruit bread products
		all other bread products and cakes
X		
X		

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**25- What is the method of preservation**

<input checked="" type="checkbox"/>	Heat (pasteurised/retorted/sterilised/hot fill/baked or fried)
<input type="checkbox"/>	Refrigerated or frozen
<input type="checkbox"/>	Brine
<input checked="" type="checkbox"/>	Low water activity
<input type="checkbox"/>	pH
<input type="checkbox"/>	Preservative
<input type="checkbox"/>	Vacuum packed
<input type="checkbox"/>	Other - Specify: .....

**26- Method of consumption**

<input checked="" type="checkbox"/>	ready to eat
<input type="checkbox"/>	add to other food and cook
<input type="checkbox"/>	topping

**27- Undertaking:**

We, the manufacturer, or agent representing such manufacturer, hereby confirm that the above information is true and correct and we undertake to advise Bob & Pete's before any changes are made to any formulation and or printed packaging as well as to any pack size.

All ingredients must at all times comply with Australian and New Zealand Food Code and labelling legislation as reflected in FSANZ code. All import conditions, Microbial standards, maximum residual levels and contaminants and toxicants are known and understood.

Where permits apply, all such conditions will be met before shipment occurs.

**28- Signature and Date:**

Manufacturer	Imperial Gluten Free Bakery	Date:	11/08/2020
Supplier	Imperial Gluten Free Bakery	Date:	11/08/220
Bob & Pete's		Date:	