

Form 5 Product Data Specification

Imperial Gluten Free bakery

Product Data Specification

1 - Supplier Code			
2 - Date	3rd Jan 2020		
3 - Product code			
4 - Brand	Imperial Gluten free		
5 - Product name	Gluten free FOCACCIA Buns		
6 - Pack size	4 buns	E	minimum random

7 - Supplier detail (name, address, contact)
ILOK Investments Pty Ltd T/A Imperial Gluten Free.....
215-221 Victoria Rd Rydalmere NSW 2116.....

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

AS above.....

9- Products Dimension:
 Height of product (mm):30mm. Width of product (mm):...110..... Length or Diameter prod 110mm

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

10- Country of Origin on label
 product ofAUSTRALIA.....
 Or made inAUSTRALIA..... from local and imported ingredients
 Made in Australia from at least ...55.....% Australian ingredients

11- Storage

Does label have storage regime?	Yes	No	
What is stated on label?	Yes	No	N/A
If shelf stable, does it require refrigeration after opened	Yes	No	days
Is this on pack?			
How long product is safe once opened?	3DAYS		

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...)
RICE FLOUR, MAIZE STARCH, MODIFIED TAPIOCA STARCH, EGG ALBUMIN, WATER, SUGAR, SOY FLOUR, IODISED SALT, YEAST, RICE STARCH, CANOLA OIL, PSYLLIUM HUSK, VINEGAR...
sesame seeds.....

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.....

(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	%
	g
400	g
100	g
4	

IF not 100%, what is the drained mass

To be declared on label:

Pack size

serve size

number of serves

	per serve	per 100g	
energy	762	762	kJ
protein	3.6	3.6	g
fat - total	2	2	g
saturated	0.04	0.04	g
carbohydrate	49.3	49.3	g
sugars	3.2	3.2	g
sodium	699	699	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	1.6	1.6
Gluten	nil	nil

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
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

.....NO.....

.....

.....

.....

.....

18- Identifiers

Fats

animal	vegetable
animal	vegetable

Oils

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Starch

If oil from vegetable, from:

peanut	sesame	soy bean	palm		
wheat	rye	barley	oats	tapioca	rice

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19- Allergens

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

egg	EGGS	crustacean	
milk/dairy		sea food	
gluten		fish	
wheat		meat	
soya (beans/oil)	SOY	gelatine	
sesame	NA	if YES- source	animal
tree nuts		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

.....CONTAINS : EGG AND SOY.....

22- What is the recommended supplier shelf life

	3 days
yes	no

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

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

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:

ColourWHITE.....
 OdourNONE.....
 TextureBREAD.....
 FlavourPLAIN.....

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

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

yes	no	
yes		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
		all bakery and cakes
		all biscuits/cakes
		all cheese

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Yeast and moulds
Yeast and moulds

<50,000 per gram
<10,000 per gram

Other

all fruit bread products
all other bread products and cakes

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25- What is the method of preservation

	Heat (pasteurised/retorted/sterilised/hot fill/baked or fried)
	Refrigerated or frozen
	Brine
	Low water activity
	pH
	Preservative
	Vacuum packed
	Other - Specify:

26- Method of consumption

ready to eat	X
add to other food and cook	
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.

Imperial gluten free

28- Signature and Date:

ManufacturerIMPERIAL GLUTEN FREE.....	Date:	3/01/2020
		Date:	
		Date:	