

FINISHED PRODUCT SPECIFICATION

PRODUCT NAME:	Buttermilk Pancakes 240g(10/CTN)	
PRODUCT CODE:	146-0001C	
DATE ISSUED & APPROVED:	23.01.2024	
	Issued by: C. Pillay	
PRODUCT DESCRIPTION:	<p>The FLIP Buttermilk Pancake is a pre-made frozen product, flow wrapped in a 6 pack U-card, boxed in a carton, shipped and stored frozen. Light and fluffy with a soft crust and spongy texture, these pancakes are made with free range eggs.</p>	

PRODUCT ATTRIBUTES		
Primary Shelf Life:	365 Days from Date of Manufacture	Frozen (-23° to -18°C)
Secondary Shelf Life:	10 Days - Once opened consume within 2 days.	Ambient (15°C - 24°C)
Storage Requirements:	Primary: Keep Frozen (-23 to -18°C) Secondary: Room Temperature (15°C to 24°C)	
Thaw Time & Conditions:	Allow 1-2 hrs thaw time. Post defrost Ambient Storage Instructions: Store in a cool, dry place and out of direct sunlight. Heating Instructions: TOAST 1-2min PAN FRY 3-4min MICROWAVE 20sec 750W-900W	
Shipping Requirements:	Keep Frozen (-23°C to -18°C)	

PRODUCT FORMULATION	
Ingredient Declaration:	Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Reconstituted Buttermilk (17%), Sugar, Water, Pasteurised Egg, Golden Syrup (Invert Sugar Syrup), Rapeseed Oil, Fermented Wheat Flour, Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate, Calcium Chloride), Wheat Gluten, Salt.
Country of Origin:	Made in the United Kingdom from local and imported ingredients
% Australian: add if applicable	Not Applicable

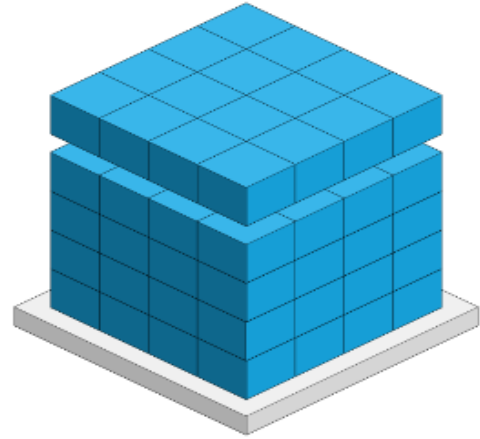
PHYSICAL DIMENSIONS			
	Target	Minimum	Maximum
Baked Weight:	40g	38g	42g
Product Height:	2.5mm	2.4mm	2.6mm
Product Diameter:	110mm		

PACKAGING CONFIGURATION			
Packaging Material:	Outer: Cardboard Carton	Modified Atmosphere:	Gas Flushed
Inner Packaging:	Printed U Card & MAP flow wrap film	Inner Film: Plain Film	Pack Qty: 10
Carton Dimension:	Length: 253mm	Width: 253mm	Height: 213mm
Carton Net Weight:	3.1kg		
Palletisation:	Cartons/Layer: 16	Number of Layers: 5	Cartons/Pallet: 80
Box Count:	Pcs/Carton: 60 Units	Pcs/Pallets: 4800 units	

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PALLET CONFIGURATION

Package Size:	253 x 253 x 213 mm
No Packages:	80
Pallet Size:	1200 x 1200 mm
Loading height	1200 mm
Surface Usage:	71.10%
Volume Usage:	63.10%
Total Weight:	248 kg



TRACEABILITY

TUN/ Barcode:	29338675003305
Best Before:	DD-MM-YY
Carton Labelling:	Ink Jet on Label

NUTRITION AND ALLERGENS

Nutritional Information:	NUTRITION INFORMATION		
	Servings per package:	6	
	Servings size:	40g	
		Avg Quantity per Serving	Avg Quantity per 100g
	Energy	410kj (97Cal)	1025kj (243Cal)
	Protein	2.6g	6.5g
	Fat, total	1.5g	3.9g
	saturated	0.2g	0.6g
	Carbohydrate	17.8g	44.6g
	sugars	6.2g	15.4g
	Fibre	0.6g	1.6g
	Sodium	310mg	780mg
<i>All values are considered averages</i>			
Allergen Statement:	Contains Gluten, Wheat, Egg, Milk	May Contain:	N/A
Warning Statement:	N/A		

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Allergen Status:	<i>Allergen</i>	<i>Present</i>	<i>Absent</i>
	Gluten	X	
	Wheat	X	
	Crustacean		X
	Mollusc		X
	Egg	X	
	Milk	X	
	Fish		X
	Lupin		X
	Peanut		X
	Sesame		X
	Soy		X
	Tree Nuts (Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pistachio, Walnut)		X
	Sulphites >10mg/kg		X (<10ppm)

SENSORY ATTRIBUTES

Appearance	An round, golden brown pancake
Texture / Mouthfeel	Light and Fluffy with a soft crust and spongy texture
Aroma / Flavour	A hint of sweetness

COMPLIANCE INFORMATION

Halal	No	
Non - GM	Yes (Suitable)	
Ovo-Lacto-Vegetarian	Yes (Suitable)	
Lacto-Vegetarian	No	
Vegan	No	
RSPO Palm Oil	No	

MICROBIOLOGY GUIDELINES

Products are tested against FSANZ ready to eat microbiological guideline.

	Analysis	Limits
Standard Plate Count		<10,000 cfu/g
Enterobacteriaceae		<100 cfu/g
Presumptive Bacillus cereus		<1000 cfu/g
Yeast and Mould		<500 cfu/g
Escherichia coli		<100 cfu/g
Salmonella ssp		Absence in 25g
Listeria monocytogenes		Absence in 25g
Staphylococcus		<1000 cfu/g

FOREIGN OBJECTS

Foreign Objects	Nil via visual inspection
Metal Detection	None detected