

Finished Product Specification (Mrs Mac's Quality Manual)

PRODUCT NAME	Lite'n Up Sausage Roll				
PRODUCT CORE	AU	NZ	Other:		
PRODUCT CODE	43701	N/A	N/A		
PRODUCT DESCRIPTION	Sausage roll filling encased in puff pastry.				
	Mrs Mac's Pty Ltd				
CONTACT DETAILS	5-9 Marchant Way, Morley				
CONTACT DETAILS	Western Australia 6062				
	www.mrsmacs.com.au	www.mrsmacs.co.nz			

FOOD SAFETY	This product has been manufactured on a line with a HACCP based Food Safety Program.

GENETICALLY MODIFIED	10 the
	neithe
PRODUCTS (GMO)	152

To the best of our knowledge, based on information obtained from our suppliers, this product is a neither genetically modified nor made from genetically modified raw material as per Standard 1.5.2 of the Australian New Zealand Food Standards Code.

LABELLING DETAILS			
INGREDIENTS:	Wheat Flour, Water, Lean Beef (19%), Margarine [Vegetable Oil, Water, Salt, Emulsifiers (Mono- and Di-Glycerides of Fatty Acids, Citric and Fatty Acid Esters of Glycerol), Antioxidant (Ascorbyl Palmitate), Natural Flavour], Breadcrumbs [Wheat Flour, Yeast, Sugar, Salt, Vegetable Oil, Wheat Gluten], Vegetables (6%) [Onion, Carrot, Zucchini], Seasoning [Wheat], Modified Starch (Phosphated Distarch Phosphate) [Wheat], Textured Soy Protein, Flavour [Soy], Soy Flour, Hydrolysed Vegetable Protein, Glaze [Milk, Natural Colour (Carotene)], Herb. Note: Percentages are calculated on the whole product, including pastry.		

MARK (X) ALLERGENS & OTHER SUBSTANCES		PRESENT IN INGREDIENTS AS A COMPONENT. SPECIFY INGREDIENT/S	S	PRESENT IN THE SAME FACILITY MARK (X) SPECIFY INGREDIENTS		PRESENT ON THE SAME LINE MARK (X) SPECIFY INGREDIENTS	
	Added sulphites in concentrations of 10						
	mg/kg or more	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	-				
Х	Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	Wheat Flour, Breadcrumbs, Seasonings, Thickener					
	Crustacea and their products						
	Egg and egg products		Х	Egg	Х	Egg	
	Fish and fish products, except for isinglass derived from swim bladders and used as a clarifying agent in beer and wine						
Х	Milk and milk products	Glaze					
	Peanuts and peanut products						
	Sesame seeds and sesame seed products						
Х	Soybeans and soybean products	Soy Flour, Flavour, Textured Soy Protein					
	Tree nuts and tree nut products other than coconut						
	Lupin						

ALLERGEN STATEMENT	CONTAINS: WHEAT, GLUTEN, MILK, SOY. MAY CONTAIN: EGG.

COUNTRY OF ORIGIN	Made in Australia from at least 81% Australian ingredients.

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NUTRITION INFORMATION						
Source of Nutritional Information	Υ	External Test Report	N	Theoretical Calculation		
Servings per package: 1 Serving size: 120 g						
	Average	Quantity per serving	Average Quantity p	er 100 g		
Energy	1210 kJ		1009 kJ			
Protein	10.4 g		8.7 g			
Fat, total	12.2 g		10.2 g			
- saturated	6.6 g		5.5 g			
Carbohydrate	32.2 g		26.8 g			
- sugars	2.3 g		1.9 g			
Dietary Fibre	4.2 g		3.5 g			
Sodium	456 mg		380 mg			
*values determined by ana	alysis.					

HEALTH STAR RATING	3.5 Stars
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PLEASE LIST ALL CLAIMS THAT CAN BE MADE ABOUT THE PRODUCT, E.G.: LOW FAT, GLUTEN FREE			
CLAIM (S) WHICH CAN BE	CLAIM (S) WHICH CAN BE Reduced Fat and Reduced Sodium		
MADE:	* At least 25% less fat and less sodium compared to Mrs Mac's Snack Sausage Roll 120 g.		

STORAGE & SHELF LIFE INSTRUCTIONS						
		ı	PRIMARY PACKAGING MARK (X)	SEC	SECONDARY PACKAGING MARK (X)	
Frozen: Store at or below -18 °C.			X		X	
Once thawed, do not refreeze product.		X				
Do not reheat a second time.			X			
Defrost at or below 5 °C.	days.		Х			
Best Before (LTC = Line Tracking Code)	ММ	X	BEST BEFORE DD MMM YY LTC HH:MM	x	DD/MM/YYYY HH:MM	
Frozen	1	18	Months	18	Months	

DISTRIBUTION REQUIREMENTS	Transport in a refrigerated vehicle at or below -18 °C.
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ANALYTICAL CRITERIA					
PHYSICAL	CRITERIA	TOLERANCE	TEST METHOD REFERENCE		
Length (mm)	140	+/- 2	Ruler		
Width (mm)	50	+/- 5	Ruler		
Height (mm)	32	+/- 3	Ruler		

COOKING GUIDES:

MUST BE COOKED BEFORE CONSUMPTION. These are guidelines only and cooking time will vary with the make, model and age of the oven or microwave. Oven method is preferred as microwave method softens pastry.

OVEN (Recommend cook in wrap): Preheat conventional oven to 180 °C (355 °F) or fan forced oven to 160 °C (320 °F). Cook from frozen for approximately 35 m. Cook from defrosted for approximately 25 m.

MICROWAVE (1000 watt, individually cooked): For best results, remove product from packaging and wrap in paper towel. Cook from frozen on HIGH for 1 m 15 s. Cook from defrosted on HIGH for 45 s. Let stand for 2 m.

CAUTION: Product may be very hot after cooking.

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PACKAGING SPECIFICATION						
	Primary Packaging			Secondary Packaging		
Material Type	H/S Polyester Film	า		Cardboard		
Environmental Message	AJS 6 NZ		AUS & NZ	and the second		
Material Grade	15/20 micron			B03S		
Dimensions - Length x Width x Depth or Height (mm) - EXTERNAL	(L) 215 mm x (W) 211.25 mm			(L) 458 mm x (W) 166 mm x (D) 81 mm		
Average Weight of Packaging (g)	1.4 g			401 g		
Average % of Recycled Material	N/A			100%		
Net Weight (g or kg)	120 g			2.0 kg		
Gross Weight (g or kg)	N/A			2.5 kg		
Units per package	1			16 x 120 g		
GTIN-13/GTIN-14	9310663404918			19310663406421		
Packaging Code	07-001287-2			07-003213		
Carton Liner / Product Divider / Trays / Containers / Other	N/A	Recyclable [N/A	Recyclable	

PALLETISATION					
	Australia	New Zealand	Export		
Cartons per pallet	208			Unit	
Cartons per layer	16			Unit	
Layers per pallet	13			Unit	
Pallet depth or length	1160			mm	
Pallet width	1160			mm	
Pallet height, excluding actual pallet height (150 mm)	1053			mm	
Pallet weight, excluding actual pallet weight (43 kg)	520			kg	

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