

PRODUCT SPECIFICATION SHEET
MGFG100/104: Gluten Free Croissants (90g)

Scope	This specification covers commercially produced gluten free croissants for the foodservice and catering markets.
Purpose	The purpose of this specification is to cover the physical, compositional, handling, transportation, usage, storage and other parameters in relation to this product.
Product Description	Flaky & crisp gluten free croissant - perfect for a savoury or sweet option.
Ingredients	Gluten free flour (maize starch, rice starch, tapioca starch, **soy** flour, rice flour), **soy** protein, **egg**, gums (412, 464), dextrose, **yeast, milk**, margarine (oil & fats, emulsifier (471, 322 (**soy**)), salt, natural colour (160a), preservative (202), acidity regulator (330), antioxidant (307b)), salt, sugar, **butter**, gum (**soy**).
Methods of Preservation	Frozen after production
Pack Variants	90g x 8 units or 40 units
Packaging - Primary	Commercial foodgrade cake boxes with foodgrade instruction labels applied
Storage Conditions	Keep frozen until the day of use then serve warm
Distribution Method	Freezer delivery truck. Place into freezer storage on receipt of orders.
Shelf Life	12 months from date of manufacture.
Customer Preparation	Defrost and reheat for 5-8 minutes in 170 degree oven until crisp and heated through. Ideally serve warm.
Certification	HACCP
Country of Origin	Product of Australia
Carton Barcode	19340527002087 & 19340527002117 (40 pack)

NUTRITION INFORMATION			
SERVINGS PER PACKAGE :		**8 or 40**	
SERVING SIZE		**90g**	
		Qty PER Serve	**Qty PER 100 g**
ENERGY	**kJ**	1470	1640
PROTEIN	**g**	4.4	4.9
FAT	**TOTAL g**	18.6	20.9
	saturated g	10.9	12.1
Carbohydrate	**TOTAL g**	33.3	37
	sugars g	6.6	7.3
SODIUM	**mg**	719mg	769mg
Dietary Fibre	**G**	**None detectable**	**None detectable**
Gluten	**mg**		

Nutritional information provided is theoretical only and has been calculated from information obtained from suppliers' specifications and food composition tables. All information is offered in good faith, without guarantee or obligation for the accuracy or sufficiency thereof.



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Allergen Declaration

ALLERGEN	YES/NO	DESCRIPTION (if yes)
Cereals containing gluten and their products	No	
Yeast and derivatives	Yes	Yeast
Crustacea and their products	No	
Egg and egg products	Yes	Egg
Fish and fish products	No	
Milk and milk products	Yes	Butter, milk
Nuts, sesame seeds and their products	No	
Soybeans and their products	Yes	Soy flour, protein & lecithin
Peanuts, soybeans and their products	No	
Added sulphites > 10/mg/kg	No	
Bee pollen	No	
Propolis	No	
Royal jelly present as a food or royal jelly present in food	No	
OTHER SENSITIVE SUBSTANCESPARAMETER	**YES/NO**	**DESCRIPTION (if yes)**
Corn and derivatives	Yes	Maize
Antioxidants BHA, BHT, tocopherols	No	
Flavour enhancers including MSG	No	
Artificial sweetener	No	
Preservative (s)	Yes	202
Antioxidant (s)	Yes	
Hydrolysed Vegetable protein	No	
Herbs and Spice extracts	No	
Allium Genus (onion, spring onion, leek, garlic, other)	No	
Allium derivatives	No	
Legumes (beans, peas, lentils, bean sprouts)	No	
Animal and derivatives (animal flesh, bone stock, animal fat, gelatine, protein)	No	

Dietary status

Free from added MSG	Yes	Lacto-ovo	Yes
Free from artificial colour	Yes	Lacto-	No
Free from artificial flavouring	Yes	Vegan	No
Vegetarian	Yes	Suitable for coeliacs / gluten intolerant	Yes

Other Status

Kosher Suitable	Suitable, not certified
Halal Suitable	Suitable, not certified
Genetically modified	Non GMO
Irradiation	Not treated
Ethylene oxide	Not treated