

## **GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION**

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Brand	Pampas		
Product Code	31248		
Product Name	Pampas Dispenser Rolls Puff Pastry 10kg		
Weight	10kg		
Pack Size	1		
Carton Size	1x10kg		
EAN		TUN	19310020160072

Product Description	A continuous roll of frozen puff pastry with a smooth texture without cracks or streaks.
Application	
Directions For Use/ Preparation Instructions	Bake at 220°C for 12-18 minutes.
Product Image	

Ingredients	Contains Cereal containing gluten, soy.		
	Wheat flour, water, margarine [vegetable oils, water, salt, emulsifiers (471, soy lecithin), food acid (330), flavour, antioxidant (307b), colour (160a)], salt, preservatives (202, 281), food acid (330).		
	Precautionary Statement not required.		

Nutrition			
Information			
(for unbaked			
pastry)			

Servings per pack			
Serving size:			
	Average Quantity per Serving	% Daily Intake* (per serving)	Average Quantity per 100
Energy			1490kJ
Protein			6.6g
Fat, total			15g
- saturated fat			7.7g
Carbohydrate			48g
- sugars			4.3g
Sodium			390mg

<b>Country of Origin</b>	Made in Australia from at least 85% Australian ingredients			
<b>Product Status</b>	Suitable Certified			
			Yes	
	Halal	Yes	Certification Type: Halal	
			Certification Authority Australia	



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	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Lacto-vegetarian	Yes	No
	Vegan	Yes	No
	Gluten Free	No	No
Claims on Pack			

Specifications	Organoleptic Specifications			
	Test/Parameter	Specification	Test Method	
	Texture - when baked	Visible layer definition, flaky and moist texture when baked.	GFHI-PSQR.100	
		Physical Specifications		
	Test/Parameter	Specification	Test Method	
	Product Dimensions: Width	457+/- 2 mm	M108-03/01	
	Product Dimensions: Length (Approx.)	7.0 meters	M108-03/01	
	Product Dimensions: Thickness	3.0 +/- 0.2 mm	M108-03/01	
	Lift Ratio	Minimum 5.0	GFHI-PSQR.100	
	Chemical Specifications			
	Test/Parameter	Specification	Test Method	
		Microbiological Specifications		
	Test/Parameter	Specification	Test Method	
	Total Plate Count	<50,000 cfu/g	PCFD 04 10.05	
	Yeast & Moulds	<500 cfu/g	YMFD 01 05.05	
	E. coli	<100 cfu/g	CEFD 02.05 05	
	Lactobacilli	<5000 cfu/g	LSCP 01 10.08	
	Coag +ve Staph	<100 cfu/g	STFD 03 09.06	

Type of Date Mark	Best Before
Shelf Life	547 Days
Storage	Keep frozen, at or below -18°C. Once thawed, cannot be refrozen.
Conditions	Once thawed, store at or below 5°C in resealable pack or bulk container and use within 7 days.
Storage	at or below -18°C
Temperature	



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Coding	g Unit S		Shipper		
	Location of Code				
	Coding Format	Best Before DD.MM.YY 24HR TIME			
	Example of Code	Best Before 13.12.13 14:45			
Packaging	Packaging Format	A continuous sheet of pastry on blue interleave wrapped around a cardboard core, wrapped in clear cling wrap and packed into a corrugated cardboard box with a cardboard dispenser.			
	Pack Size	1			
		Unit Dimensions	Shipper Dimensions		
	Length (mm)	0	193		
	Width (mm)	0	534		
	Height (mm)	0	209		
	Units per Shipper	1			
	Shippers per Pallet	60			
	Layers per Pallet	5			
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