

## Product Information

Formula Code LES0301015

Document Reference:

LES0301015-00-022025-S

Approved By:

Tracy Ngui (Category Manager)

Date of Issue (MMYYYY):

022025

| Item Code  | Description                 | Sell UOM | Sell UOM QTY | Sell UOM (kg) | Barcode |
|------------|-----------------------------|----------|--------------|---------------|---------|
| LES0301015 | CRUMB SUPER FINE WHITE 10KG | BA       | 1            | 10            | N/A     |

## 1.0 General Requirements:

Product complies with the Food Standards Code Australia New Zealand. Bunzl operates under HACCP Food Safety And Quality Standards to ensure safe and high-quality finished product.

## 2.0 Product Description:

Fluffy, light white sliced bread crumbs.

## 3.0 Intended Use:

Food supplied for use as an ingredient in further manufacturing or processing. Unintended use: Do not use outside the intended use as described above.

## 4.0 Usage Instructions/Recommended Directions For Use:

Food supplied as an ingredient for use in further manufacturing or processing.

## 5.0 Specifications

|   |                    |               |              |
|---|--------------------|---------------|--------------|
| Organoleptic Specifications             | Flavour            | Dried bread.  |              |
|   | Colour             | Off-white.    |              |
|   | Odour              | Bread.        |              |
|   | Appearance         | Fine crumb.   |              |
| Microbiological Parameters              | TPC/g              | <50,000 cfu/g | External Lab |
|   | MPN E.coli/g       | <10 cfu/g     | External Lab |
|   | Yeast/g            | <10,000 cfu/g | External Lab |
|   | Mould/g            | <10,000 cfu/g | External Lab |
|   | Bacillus Cereus    | <100/g        | External Lab |
|   | -                  | <100/g        | External Lab |
| Chemical Specifications (If Applicable) | Moisture           | 3-11%         | External Lab |
| Other Declarations                      | GMO Status         | Non-GMO       |              |
|   | Irradiation Status | NO            |              |
|   | Gluten Free        | NO            |              |

## 6.0 Ingredient Declaration:

**Wheat Flour** (added Thiamine & folic acid), water, salt, yeast.

## 7.0 Allergen Statement:

### Contains:

**Wheat, Gluten.** May contain traces of other crumbs we process on this site with the same allergens and traces of some burnt crumbs.

### Voluntary Declaration

This product has been produced in accordance with the requirements of FSANZ Code.

| Allergen(s)                                  | Y/N |
|--|-----|
| Cereals Containing Gluten and their Products | YES |
| Crustacea and their products                 | NO  |
| Egg and Egg products                         | NO  |
| Fish and Fish products                       | NO  |
| Lupin  | NO  |
| Milk and Milk products                       | NO  |
| Mollusc                                      | NO  |
| Peanuts and their products                   | NO  |
| Sesame Seeds and their products              | NO  |
| Soybeans and their products                  | NO  |
| Tree nuts and their products                 | NO  |
| Added Sulphite (in concentration >10mg/kg)   | NO  |

## 8.0 Other Mandatory Advisory Statements & Declarations:

**Not Applicable.**

| Mandatory Advisory Statements & Declarations:   | NO | Y/N |
|---|----|-----|
| Bee pollen presented as a food, or a food containing bee pollen as an ingredient as defined in Standard 1.2.4   |    | NO  |
| Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.   |    | NO  |
| Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption. |    | NO  |
| Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.                                  |    | NO  |
| Food containing aspartame or aspartame-acesulphame salt   |    | NO  |
| Food containing quinine   |    | NO  |
| Food containing guarana or extracts of guarana  |    | NO  |
| Foods containing added phytosterols, phytosterols or their esters   |    | NO  |
| Foods containing polyols and poly dextrose  |    | NO  |
| Formulated caffeinated beverages  |    | NO  |
| Kola beverages containing added caffeine, or food containing a kola beverage containing added caffeine as an ingredient as defined in Standard 1.2.4.   |    | NO  |
| Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.  |    | NO  |
| Propolis presented as a food, or food containing propolis as an ingredient as defined in Standard 1.2.4.  |    | NO  |
| Unpasteurised egg products  |    | NO  |
| Unpasteurised milk and unpasteurised liquid milk products   |    | NO  |

## 9.0 Country Of Origin:

Percentage Australian Ingredients:

97%

Country Of Origin Statement:

Made in Australia from at least 97% Australian ingredients

| 10.0 Nutritional Information: |      | Average quantity per 100g |
|-------------------------------|------|---------------------------|
| Energy                        | kJ   | 1600                      |
| Energy                        | kcal | 382                       |
| Protein                       | g    | 12.0                      |
| Fat - Total                   | g    | 1.4                       |
| Fat - Saturated               | g    | 0.2                       |
| Carbohydrate - Total          | g    | 77.5                      |
| Carbohydrate - Sugar          | g    | 0.2                       |
| Sodium                        | mg   | 835                       |

Nutrition information provided above are theoretical averages only and have been calculated from information obtained from Suppliers Specifications for ingoing raw materials.

## 11.0 Shelf Life:

Best Before

6

months from the date of manufacture when stored according to instructions.

## 12.0 Batch and Best Before Date Print Location:

The Best Before Date is declared in open code on the label or on packaging.

## 13.0 Product Handling Requirements:

Storage:

Store in a cool, dry area (<25°C) away form direct sunlight and elevated temperatures. Ensure partly used packages are well sealed to maintain optimum freshness.

Handling & Transport:

Keep in Ambient room temperature (<20-25°C)/in a Cool, Dry area.