

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

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| Brand | Goodman Fielder Food Coatings | | |
| Product Code | 103529 | | |
| Product Name | GFFC WHITE COARSE CRUMB 10KG | | |
| Weight | 10kg | | |
| Pack Size | 10kg | | |
| Carton Size | 1 | | |
| EAN | | TUN | |

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| Product Description | White breadcrumb is the product obtained from various white breads which have been milled, dried and sieved. |
| Application | |
| Directions For Use/ Preparation Instructions | |
| Product Image | |

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| Ingredients | <p>Contains gluten-containing cereals and soy.</p> <p>Wheat flour, water, yeast, maize starch, vinegar, oat fibre, iodised salt, canola oil, rye meal, wheat fibre, wheat gluten, acacia gum, soy flour, rye flour, cultured wheat flour, emulsifiers (471, 481, 472e), mineral salt (170), vitamins and minerals (thiamin, niacin, folic acid, vitamin B6, vitamin E, iron, zinc).</p> <p>May contain barley, triticale and sesame.</p> |
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| Nutrition Information | Servings per pack | 100 | | |
| | Serving size: | 100.0g | | |
| | | Average Quantity per Serving | % Daily Intake* (per serving) | Average Quantity per 100g |
| | Energy | 1570kJ | | 1570kJ |
| | Protein, total | 11.9g | | 11.9g |
| | Fat, total | 3.5g | | 3.5g |
| | - saturated fat | <1.0g | | <1.0g |
| | Carbohydrate | 69.9g | | 69.9g |
| | - sugars | 4.5g | | 4.5g |
| | Dietary Fibre, total | 6.3g | | 6.3g |
| | Sodium | 475mg | | 475mg |
| | <p>* Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs. < means less than</p> | | | |

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| Country of Origin | Made in Australia from at least 90% Australian ingredients |
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| Product Status | | Suitable | Certified |
| | Halal | Yes | No <i>Certification Type:</i> |
| | 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 | | | |

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| Specifications | Organoleptic Specifications | | |
| | Test/Parameter | Specification | Test Method |
| | Appearance | The breadcrumb is a free flowing crumb like granular substance, white to pale golden brown in colour | Organoleptic |
| | Aroma | Typical of baked dried bread with no objectionable odours | Organoleptic |
| | Flavour | Typical of baked dried bread with no objectionable flavours | Organoleptic |
| | Physical Specifications | | |
| | Test/Parameter | Specification | Test Method |
| | Metal Detector | 2.0mm Ferrous, 2.5 mm non-Ferrous, 3.5mm Stainless Steel | Metal detectors installed on all lines which are externally calibrated. |
| | Bulk Density | 0.15-0.25g/mL | SOP-CL-FC-OP-006.5 |
| | Sieve Analysis | Retained on 3.35mm - (20-50%); Retained on 2.00mm - (30-55%); Retained on 1.00mm - (10-35%); Retained on 0.50mm - (1-10%); Through 0.50mm - (0-15%) | SOP-CL-FC-OP-006.7 |
| | Chemical Specifications | | |
| | Test/Parameter | Specification | Test Method |
| | Moisture | 10% Max | SOP-CL-FC-OP-006.6 |
| | Microbiological Specifications | | |
| | Test/Parameter | Specification | Test Method |
| | Standard Plate Count (cfu/g) | <50 000 | Externally tested by NATA certified laboratory |
| | Yeast (cfu/g) | <1 000 | Externally tested by NATA certified laboratory |

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| | Mould (cfu/g) | <1 000 | Externally tested by NATA certified laboratory |
| | Coliforms (cfu/g) | <100 | Externally tested by NATA certified laboratory |

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| Type of Date Mark | Packed On | | |
| Shelf Life | 270 Days Once in use, part bags should be resealed between use and the same listed storage requirements followed. | | |
| Storage Conditions | Product should be kept sealed in a cool dry place away from direct sunlight, off the ground and away from walls, in an environment free from pests. | | |
| Coding | | Unit | Shipper |
| | Location of Code | Front of bag | |
| | Coding Format | VF = Victorian manufacturing site | |
| | Example of Code | VF 03/FEB/2008 06:28 | |

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|------------------|----------------------------|----------------------------|---------------------------|
| Packaging | Packaging Format | Multi layer paper wall bag | |
| | Pack Size | 10kg | |
| | | Unit Dimensions | Shipper Dimensions |
| | Length (mm) | 0 | 0 |
| | Width (mm) | 0 | 0 |
| | Height (mm) | 0 | 0 |
| | Units per Shipper | 1 | |
| | Shippers per Pallet | 30 | |
| | Layers per Pallet | 7 | |

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