

Product Specification Sheet

	98, Milperra Road, Revesby, 2212	Date issued:	01.09.2021
	Tel: 02 8707 7700	Revision Date:	22.11.2024
	Fax: 02 9792 7110	Page No.	1 of 2

Product Code:	14935	Product Name:	Potato Bun
Weight range:	~ 80 g		
Diameter:	10 x 10 cm (±1)		
Height:	5 cm (±1)		
Shape:	Round Roll		
Bake Type:	Fully Baked		

Ingredients

Wheat Flour [Gluten] [Contains: Thiamine, Folic Acid], Water, Potato Flakes (4.8%) [Potato, Emulsifier (450), Preservative (222), Acidity Regulator (330)], Sugar, Canola Oil, Olive Oil, Baker's Yeast, Iodised Salt, **Wheat Gluten**, **Soya** Flour, Malt Flour, Flour Treatment Agent (300), Enzymes.

Nutritional Information

Servings per package	1 Roll / Bun	
	80 g (approx.)	
Serving size	Quantity per Serving	Quantity per 100g
Energy	913 kJ	1140 kJ
Protein	6.0 g	7.6 g
Fat, total	4.5 g	5.6 g
Fat - saturated	0.4 g	0.5 g
Carbohydrate	36.8 g	46.1 g
Sugars	1.2 g	1.5 g
Sodium	359 mg	449 mg

Data source: Theoretical - i.e. By calculation

Note: All Information provided in this sheet is for the typical finished cooked product

Allergens

	Contains	May be present
Gluten	✓	
Crustaceans		
Egg		✓
Fish		
Milk		✓
Soybeans	✓	
Peanuts		
Tree nuts		
Sesame seeds		✓
Lupin		
Added sulphite		
Level of sulphite in product (mg/kg)		
Specify type of added sulphite		

Contains: Wheat, Gluten, Soy

May be present: Egg, Milk, Sesame Seeds

Dietary

Suitable for Vegetarians

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Storage and Shelf Life

Fully Baked Bread: Must be kept frozen at -18°C or below. Once the carton is opened, ensure the product kept covered to prevent it from drying out.

Do not refreeze product after thawed or baked

Storage Conditions	Shelf Life
Frozen	9 months
Once Thawed and stored chilled	4 Days
Once Thawed and stored ambient	2 days

Thawing and Baking Instructions

Fully Baked Bread: Allow the bread to defrost at an ambient temperature (15 minutes) or in a cool room (2 hours).

Place directly on baking trays.

Further baking time & temperature in below table or as desired.

Baking Time from thawed (mins)	4 - 6	Baking Temperature (°C):	180-200
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Packaging

Pack Type Sealing Method Net weight per ctn. (kg) Units per carton Cartons per layer Cartons per pallet Pallet Height (mm) Dimension of Box (L X W X H mm)	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>Pallet</td></tr> <tr><td>Sello Tape</td></tr> <tr><td>6.4</td></tr> <tr><td>80</td></tr> <tr><td>6</td></tr> <tr><td>24</td></tr> <tr><td>1100</td></tr> <tr><td>575 x 380 x 250</td></tr> </table>	Pallet	Sello Tape	6.4	80	6	24	1100	575 x 380 x 250
Pallet									
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Coding

Barcode Date Code Method of Coding Location of Code Size of code	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>934150400 9399</td></tr> <tr><td>Best Before Date</td></tr> <tr><td>sticker</td></tr> <tr><td>bottom side of carton</td></tr> <tr><td>Height : 26 mm Length : 40 mm</td></tr> </table>	934150400 9399	Best Before Date	sticker	bottom side of carton	Height : 26 mm Length : 40 mm
934150400 9399						
Best Before Date						
sticker						
bottom side of carton						
Height : 26 mm Length : 40 mm						

Country of origin

