


Triple Cheese and Tomato Relish Croque

Product Code:

7039

Product Range:

Everyday Café

Product Description	Sliced White bread filled with Premium Triple Cheese Mixture and topping
Product Weight	177g
Acceptable Weight Range	167g – 187g
EAN Code	9338924007692
TUN Code	19338924007699
Country of Origin	 Made in Australia from at least 87% Australian ingredients



Ingredient Listing	Ingredients: White Bread (Wheat Flour (Thiamin, Folic Acid), Water, Vegetable Oil, Yeast, Vinegar, Wheat Gluten, Salt, Sugar, Soy Flour, Vegetable Emulsifiers (481, 471, 472e)), Cheese (24%) (Mozzarella Cheese (Milk) (Enzyme (Non-animal Rennet), Anti-caking Agent (460), Preservative (200)), Tasty Cheese (Milk , Salt, Starter Cultures, Enzymes (Non-animal Rennet, Non-animal Lipase), Anti-caking Agent (460)), Cheese (Milk , Cream (Milk), Salt, Thickeners (410, 412), Starter Culture), Cheddar Cheese (Milk) (Anti-caking Agent (460)), Cheese (Milk) (Enzymes (Non-animal Rennet), Anti-caking Agent (460), Preservative (200))), Sauce (Milk , Wheat Flour, Butter (Milk), Salt, Herbs & Spices), Tomato Relish (6%) (Tomato, Sugar, Vinegar, Onion, Thickener (1422), Tomato Paste, Salt, Spices, Garlic, Acidity Regulator (330), Firming Agent (509)), Sour Cream (Milk , Cream (Milk)), Mustard (Acidity Regulator (260)), Dried Tomatoes, Pepper, Parsley Flakes.	
	Nutritional / Health / Marketing Claims	None
	Consumer Group Claims (<i>Halal Kosher Vegetarian Vegan</i>)	Vegetarian
	Irradiated Ingredients (<i>as per FSANZ 1.5.3</i>)	None
	GMO Products Declared	None
	Intended Market	General Public

Date Code Marking (<i>Individual Product Packaging</i>)	Julian date + year eg. 2111 where '211' is Julian code and '1' is the year
Date Code Marking (<i>Outer Carton Label</i>)	Best before date in order by Date / Month / Year
Frozen Best Before	9 months from manufacture if stored and transported in recommended conditions.
Preservation Method	Frozen under -18°C

Allergen Advice	Contains Wheat, Gluten, Milk, Soy May Contain Peanut, Cashew, Sesame, Lupin
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Use by Code	3 days from removal from the freezer if stored in recommended conditions
Packaging Material (<i>Individual Product</i>)	Sealed with heatproof plastic film via flow wrap machine. Labelling printed on film. 855H
Product Dimensions (<i>mm</i>) LxWxH	115x15x125
Carton dimensions (<i>mm</i>) LxWxH	295x281x140 801
Units Per Carton	12
Total Carton Weight	2.15kg

NUTRITION INFORMATION			
Servings per package:	1.00		
Serving size:	177.00 g		
	Average Quantity per Serving	Average Quantity per 100 g	
Energy	1900 kJ	1080 kJ	
Protein	18.2 g	10.3 g	
Fat, total	21.2 g	12.0 g	
- saturated	11.1 g	6.3 g	
Carbohydrate	46.2 g	26.1 g	
- sugars	5.4 g	3.1 g	
Sodium	683 mg	386 mg	

All figures are averages based on standard recipes

Pallet Configuration	EX Factory	EX Distributor
Cartons per layer	12 10	16
Layers per pallet	5 1	6
Cartons per pallet	70	96

The Handmade Food Co Ph: 1300 722 748 PO Box 5721, Brendale, QLD 4500 info@thehandmadefoodco.com.au www.thehandmadefoodco.com.au	Authorised by:	Position	Issue Date
		NPD	Version 8 07/11/24
		QA	
		PRODUCTION	

The product contained in this specification is based on data considered to be accurate and reliable at the date of the specification to the best of the The Handmade Food Co's knowledge and belief. It is the user's obligation to determine the safe use of the product for its own applications or suitability for use since the use, application, handling, storage and disposal of the products are beyond the supplier's control or knowledge. The user should therefore use any precautions as are necessary to ensure the safe and suitable use of the product described in the specification.

The Handmade Food Co®

Good Honest Food



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RECOMMENDED SERVING / PREPARATION

Suggested Preparation	All packaging is to be removed from product prior to Toasting. Ensure filling is heated through prior to consumption.
Heating Instructions <i>As equipment varies greatly the instructions should be used as a guide only</i>	<p>Convection Oven and Pie Warmer</p> <ul style="list-style-type: none"> Heat in oven in heatproof film for 160 degrees until product is above 60 degrees If heating in a pie warmer, heat in heatproof film and bring product to above 60 degrees as quickly as possible The product can be held in a pie warmer above 60 degrees for a maximum of 4 hours (including heat time) <p>Combination Oven</p> <ul style="list-style-type: none"> Heat in heatproof packaging as per the pre-programmed settings or as per own validations <p>Panini Press</p> <ul style="list-style-type: none"> Wrap Croque in Non-Stick grease proof paper Place in panini press for 2 minutes then lift panini lid to prevent the croque top from burning and heat for a further 1-2 minutes with the lid up

CUSTOMER INFORMATION (Storage, Shelf life, Display, Traceability)

Distribution	Vehicle used for transportation must be suitable for frozen food transport.
Delivery	Product is delivered to store frozen in a clean temperature controlled vehicle
Receival	Store attendant should ensure product is hard frozen upon receipt of delivery. Product should be transferred to freezer without delay.
Storage	<ul style="list-style-type: none"> Product should remain hard frozen whilst in freezer. Freezer temperature should be monitored and maintained at -18°C or colder. Products should be stored in their outer carton. A best before date is printed on the outer carton.
Shelf life: Thawing & Date coding	<ul style="list-style-type: none"> When required, product is to be removed from freezer and thawed in a refrigerator at 5°C or colder. Product must be coded with a USE BY code when removed from the freezer. Product must be sold and consumed on or before this use by date. <p><i>This is a legal requirement</i> ONCE PRODUCT IS THAWED IT MUST NOT BE REFROZEN.</p>
Displaying	<ul style="list-style-type: none"> Once thawed, the product is then ready to be displayed for sale to consumer Fridge/display cabinet temperatures should be monitored and maintained at 5°C or colder.
Traceability	<ul style="list-style-type: none"> Each product is coded with a manufacturing code. Should customers have any queries/concerns or feedback with regards to any product, please ensure this manufacturing code is quoted.

MICROBIOLOGICAL CRITERIA

Microbiological criteria	As Per FSANZ -Guidelines For The Microbiological Examination Of Ready To Eat Foods and/or customer requirements.
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