

Form 5 Product Data Specification

NAKED BAKERY

Product Data Specification

1 - Supplier Code			
2 - Date	1/12/19		
3 - Product code	LSCDC		
4 - Brand	NAKED BAKERY		
5 - Product name	Double Choc Cookie		
6 - Pack size	E	minimum	random

7 - Supplier detail (name, address, contact)

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8- Manufacturer detail (name, address, contact) - Location where product is actually made/produced.

Naked Bakery
 20B Old Northern Road, Baulkham Hills
 2153, Sydney

9- Products Dimension:

Height of product (mm):...15mm Width of product (mm):...80mm Length or Diameter product (mm):...80mm

10- Products intended use: As a food -

As a snack - ...SNACK

10- Country of Origin on label

product ofAustralia

Or made in ...Australia... from local and imported ingredients

Made in Australia from at least 48% Australian ingredients

11- Storage

Does label have storage regime?

Yes	No
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What is stated on label?

Store away from direct heat

If shelf stable, does it require refrigeration after opened

Yes	No	N/A
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Is this on pack?

Yes	No
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How long product is safe once opened?

5	days
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12- Distribution regime

chiller	freezer	ambient
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13- Ingredients:

List all ingredients in descending order (including WATER) and show INS numbers for all additives; For compound ingredients show all ingredients/components;

List all allergens on the label-either as ingredients or as warning statements; All ingredients must be listed in English in common, descriptive or generic names.

Where there is a characterising ingredient, show the % of such item (e.g., Garlic cheese then garlic (3%) etc...)

Organic rapadura, organic vegan butter (coconut oil, sunflower oil, **soy lecithin**, flaxseed), dark chocolate chips (cocoa mass, sugar, cocoa butter, **soy lecithin**) (21.2%), Organic gluten free flour (maize, tapioca, rice, guar gum), organic buckwheat, organic almond, organic cacao, vanilla, baking powder, baking soda, salt.

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(If cheese) 14- what is the source of the rennet

animal	microbial	enzyme	other - details
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15- Any irradiated ingredient used

yes	no
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Any GMO ingredient used

yes	no
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16- NIP - Nutrition Information Panel

What % of the product is actually consumed
 IF not 100%, what is the drained mass
 To be declared on label: Pack size
 serve size
 number of serves

100	%
	g
80	g
80	g
1	

	per serve	per 100g	
energy	1730	2160	kJ
protein	2.5	3.2	g
fat - total	24.4	30.5	g
saturated	13.1	16.4	g
carbohydrate	44.1	55.2	g
sugars	16.8	21.1	g
sodium	215	269	mg

The above are mandatory (std 1.2.8)

If any health related/nutrition statements are included on pack, then include all such data in the NIP table above and below.

If this form 5.1 is for more than ONE size of same product - show number of servings for each size (see above****)

	per serve	per 100g/mL	
trans fatty acids			
cholesterol			
polyunsaturated			
monounsaturated			
omega3-DHA			
omega3-EPA			
Calcium			
Potassium			any on pack statement related to SALT requires potassium in NIP
Fibre			
Gluten			this only required if NIL GLUTEN declared on label and then must be NIL detected

Is the above NIP recorded from Actual laboratory analyses OR from calculated determination

Date last NIP analysis carried out

Is NIP analyses report attached to form 5.1:

Analysis	Calculation
Yes	No

17- Any other ON PACK nutrition details requiring verification and or approval

Gluten leve < LOQ

78% Organic

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18- Identifiers

Fats

Oils

If oil from vegetable, from:

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animal	vegetable			
animal	vegetable			
peanut	sesame	soy bean	palm	
wheat	rye	barley	oats	tapioca rice

19- Allergens

if present in product state "X" OR if any chance of cross contamination, state "may"

egg	
milk/dairy	
gluten	
wheat	

crustacean	
sea food	
fish	
meat	

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soya (beans/oil)	X
sesame	
tree nuts	X
peanuts	

gelatine		
if YES- source		animal
if YES- source		skin, bone or muscle
sulphites (if >1%)		
Lupin		

20- Alcohol

IF alcohol is included what is the Alcohol Proof %

What is the % alcohol added in recipe

hence ALCOHOL BY VOLUME is

	a
	b
	(a x b)/100

21- Warning:

Is a warning required on pack

yes	no
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If yes, What does it state

22- What is the recommended supplier shelf life

Has this shelf life been verified by supplier (please attach micro test reports)

	30 days	
yes		no

23- Date/Batch code:

on pack, is there

BBC	UBC	OTHER
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Show the format as it appears on item

explain the code Batch code

(DAY/MONTH/YEAR/BATCH) 301018-01

23.1 Traceability:

What 'ON PACK' data is used for traceability:

Batch code	UBC/BBC	other
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Note: If no UBC or BBC, then a batch code is mandatory. Outer carton must reflect EXACT the same Code as in INNER unit.

24- Quality Assessment criteria

List a brief description for each:

Colour Golden brown with dark brown
 Odour Sweet
 Texture Crunchy, soft, chewy
 Flavour Sweet, chocolate, dough

24- Safety criteria as per FSANZ Ltd 1.6.1 and Imported Food Notice

Bacillus cereus <100 per gram
 Campylobacter nil in 25g
Clostridium botulinum nil in 25g
Clostridium perfringens <100 per gram
 Coagulase + *Staph.* <100 per gram
 Coliforms < 1 per mL
Escherichia coli <10 per gram
Listeria monocytogenes nil in 25g
Salmonella nil in 25g
 Standard Plate Count <50,000 per gram
 Standard Plate Count <10,000 per gram
Staph. Enterotoxin nil detected
 Yeast and moulds <100 per gram
 Yeast and moulds <50,000 per gram
 Yeast and moulds <10,000 per gram
 Other

yes	no	
X		all breads/cakes/noodle products
		all canned goods
		all canned goods
X		all cheeses/all bakery and cakes
		all cheese
		all cheese/all fish
		all cheese
		all bakery and cakes
X		
		all biscuits/cakes
X		all cheese
		all fruit bread products
		all other bread products and cakes

25- What is the method of preservation

X	Heat (pasteurised/retorted/sterilised/hot fill/baked or fried)
	Refrigerated or frozen
	Brine
X	Low water activity
	pH
	Preservative
	Vacuum packed
	Other - Specify:

26- Method of consumption

ready to eat	X
add to other food and cook	
topping	

27- Undertaking:

We, the manufacturer, or agent representing such manufacturer, hereby confirm that the above information is true and correct and we undertake to advise Bob & Pete's before any changes are made to any formulation

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and or printed packaging as well as to any pack size.

All ingredients must at all times comply with Australian and New Zealand Food Code and labelling legislation as reflected in FSANZ code. All import conditions, Microbial standards, maximum residual levels and contaminants and toxicants are known and understood.

Where permits apply, all such conditions will be met before shipment occurs.

28- Signature and Date:

Manufacturer	Anastasia Karpoukhina	Date:	1/12/19
Supplier	Naked Bakery	Date:	1/12/19
Bob & Pete's	Chusri Nianmongkhon	Date:	1/13/19