

Halal Lite Pasty 150g - WLPa



Item No: WLPa

Rev No: 02

Date: 21/08/2024

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Author: Josh Milisits

Barcode: 9317841017670

Product Image



Manufacturer:

Head Office Vili' South Australia Bakery & Sales 2-14 Manchester Street Mile End South S.A 5031 Phone 61-8-8234 5711

Vili's New South Wales Bakery & Sales 22 Sammut Street Smithfield N.S.W. 2164 Phone 02 9609 5299

Export Registration No:

Establishment No. 1437 (South Australia)

Country Of Origin:



Product Description:

A true classic filled to the brim-with potato, trombone, onion, carrot, turnip and swedes. With premium minced beef and lite on spice and pepper wrapped in golden Flaky Pastry.

Ingredients:

Vegetable (54%) (Trombone Pumpkin, Potato, Carrot, Turnip, Onion, Swede), Flour (**Wheat** Flour, Thiamin, Folic Acid), Water, Margarine (Vegetable Oils, Water, Salt, Emulsifiers (E471, E472c), Antioxidant (E304), Natural Flavour), Beef Mince (3%), Glaze (Water, Vegetable Protein, Sunflower Oil, Dextrose, Maltodextrin, Starch), Salt, Potato Flakes (Potatoes (99.5%, Emulsifier (E471), Food Acid (E330))), Pepper, Colour (E100).

Sensitive Customers:

Contains: Wheat, Gluten

May Contain: Crustacea, Egg, Fish, Milk, Peanuts, Soy, Tree Nuts, Sesame

Pasty, Lite 150g

NUTRITION INFORMATION

Servings per package: 1

Serving size: 150g

	Average Quantity per Serving	Average Quantity per 100g
ENERGY	1100 kJ (263 Cal)	734 kJ (176 Cal)
PROTEIN	7.2 g	4.8 g
FAT, TOTAL	9.3 g	6.2 g
- SATURATED	4.9 g	3.3 g
CARBOHYDRATE	35.9 g	24.0 g
- SUGARS	3.2 g	2.1 g
SODIUM	451 mg	300 mg

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<u>Characterising Ingredients:</u>	N/A	N/A	<u>Halal Status:</u>	N/A
<u>Date Marking:</u>	Fresh BB: DD/MMM/YYYY Frozen BB: DD/MMM/YYYY		<u>GM Status:</u>	GM Free
<u>Primary/Secondary Packaging:</u>	Food Grade Polyester Perforated Film/Food Grade Cardboard Carton with Polyethylene Liner		<u>Advisory Warnings:</u>	Not Applicable
<u>Method of Preparation:</u>	Chilled - Place in pre-heated oven at 180°C for 12-15 minutes Frozen - Thaw under refrigeration, place in pre-heated oven at 180°C for 12-15 minutes		<u>Storage Conditions:</u>	Refrigeration Chilled - less than 5°C Frozen - less than -18°C
<u>Method of Preservation:</u>	Thermal Processing / Refrigeration		<u>Distribution Method:</u>	Refrigerated food transport vehicle: Chilled - less than 5°C Frozen - less than -18°C
<u>Shelf Life: Best Before</u>	Chilled - 13 days @ 5°C from date of production Frozen - 24 months @ -18°C from date of production Thawed -9 Days from date of production			
<u>Pallet Configuration:</u>				

Analytical and Sensory Criteria:

	Maximum Limits (inclusive of end of shelf life)
Escherichia Coli	< 10 cfu per g
Coliforms	< 100 cfu per g
Yeast & Moulds	< 1000 cfu per g
Bacillus cereus	< 100 cfu per g
Coagulase Positive Staphylococci	< 100 cfu per g
Salmonella	Not Detected per 25g
Listeria	Not Detected per 25g