



McCain Foods (AUS & NZ) Pty Ltd

Customer Specification

Product code - 7134

Pack Code - 6000013098

**Sara Lee Food Service Individually Wrapped
Orange Poppyseed Muffin 120g - 15 x 120g**



Made with real oranges, Australian wheat flour and fresh eggs, our delicious Orange and Poppy Seed muffin is moist and packed with flavour.

SERVING INSTRUCTIONS:

Defrost for 2.5 hours before serving.

TO SELL INDIVIDUAL UNITS, PLACE DATE CODE STICKER ON EACH MUFFIN.

INGREDIENTS: Sugar, wheat flour (thiamine), egg, canola oil, water, oranges (4%), humectant (422), whey powder (milk), emulsifiers (vegetable – 477, 471, 475), thickener (1412), poppy seeds (1%), raising agents (450, sodium bicarbonate), preservative (202), vegetable gum (415), natural vanilla flavour, natural colours (curcumin, carmine).

**CONTAINS GLUTEN CONTAINING CEREALS, MILK AND EGG.
MAY CONTAIN TRACES OF SOY, PEANUTS AND TREE NUTS.**

NO ARTIFICIAL COLOURS OR FLAVOURS.

Halal: Certified
Kosher: Not Certified
Vegan: Not suitable
Vegetarian: Suitable

NUTRITION INFORMATION

NUTRITION INFORMATION		
Servings per pack: 15		
Serving size: 120g		
	Average Quantity Per serve	Average Quantity Per 100g
Energy	1820kJ	1520kJ
Protein	5.4g	4.5g
Fat, total	15.1g	12.6g
- saturated	2.5g	2.1g
Carbohydrate	68.6g	57.2g
- sugars	39.4g	32.8g
Sodium	170mg	142mg

GMO Statement: This Product does not require Labelling as a genetically modified food in accordance with the Australian/NZ Food standards Code Volume 2, Section 1.5.2

Storage: Frozen fresh. Store at or below minus 18°C.
If contents become thawed do not refreeze.
Frozen Shelf life: 18 months from date of manufacture
Ambient Shelf life: 5 days

Transport: The product should be transported in accordance with the recommended Code of Practice for handling merchandising Frozen Foods such that product temperature and integrity is maintained at all times.

This specification is valid at the time of issue. Check packaging for most up to date information. Please request updates as required.

Made in Australia

Date Issued: 30.10.15

Authorised by:

Therese Sillekens