

Chicken, Cheese and Mayo Sandwich

Product Code:

8014

Product Range:
Everyday Café

Product Description	Roast Chicken with Chives, creamy Mayonnaise and Tasty Cheddar on soft white bread		HANDMADE E		
Product Weight	175g	HANDMADE FOR YOU!			
Acceptable Weight Range	157 – 192g				
EAN Code	9338924005261				
TUN Code	19338924005268		CHICKEN, CHEESE &		
Country of Origin	Made in Australia from at least 97% Australian ingredients	MAYONNAISE on del'is bread			
Ingredient Listing	Wheat Flour, Water, Canola Oil, Yeast, Vinegar, Wheat Gluten, Emulsifiers (481, 471, 472(e)), Salt, Sugar, Soy Flour, Vitamins (Thiamin, Folic Acid), Chicken, Hydrolysed	Nutritional / Health / Marketing Claims	None		
	Maize Protein, Dextrose, Spice Extracts (Rosemary, Oregano, Thyme), Thickeners (1414, 407), Mineral Salts (450, 451, 452, 508), Acidity Regulators (327, 333, 260,	Consumer Group Claims (Halal Kosher Vegetarian Vegan)	None		
	330, 202), Milk , Starter Cultures, Non-Animal Rennet, Lipase, Anti-Caking Agent (460), Cream , Milk Solids,	Irradiated Ingredients (as per FSANZ 1.5.3)	None		
	Skim Milk Powder, Canola Oil, Egg , Vinegar, Mustard, Turmeric, Lemon, Pepper, Chive, Parsley	GMO Products Declared	None		
	Contains: Chicken 25%, Cheese 8%, Mayonnaise 5%	Intended Market	General Public		
		Date Code Marking (Individual Product Packaging)	Julian date + year eg. 2111 where '211' is Julian code and '1' is the year		
		Date Code Marking (Outer Carton Label)	Best before date in or Year	der by Date / Month /	
Allergen Advice	Contains: Wheat, Soy, Milk, Egg May Contain: Peanuts, Tree Nuts, Sesame Seeds, Fish, Shellfish, Lupins.	Frozen Best Before	6 months from manufacture if stored and transported in recommended conditions.		
		Preservation Method	Frozen under -18°C		
Nutritional Panel All figures are averages based on standard recipes	NUTRITION INFORMATION	Use by Code	3 days from removal from the freezer if stored in recommended conditions		
	Servings per package: 1.00	Packaging Material (Individual Product)	Sealed in a clear wedge sandwich tray with plastic film covering. Outer Cardboard Sleeve		
	Serving size: 175.00 g Average Average	Product Dimensions (mm) LxWxH	115x125x40		
	Quantity per Quantity per Serving 100 g	Carton Dimensions (mm) LxWxH	393x281x140	804	
	Energy 1900 kJ 1080 kJ	Units Per Carton	12		
	Protein	Total Carton Weight	2.47kg		
	- saturated 5.9 g 3.4 g	Pallet Configuration	EX Factory EX Distributor		
	Carbohydrate 46.1 g 26.3 g	T allet Cornigulation	LA I actory	EX DISHIBUTOR	
	- sugars 1.9 g 1.1 g	Cartons per layer	10	12	
	Sodium 827 mg 472 mg	Layers per pallet	7	7	
		Cartons per pallet	70	84	



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RECOMMENDED SERVING / PREPARATION					
Serving Suggestion	Product is Ready to Eat once thawed				
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	 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	 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. This is a legal requirement ONCE PRODUCT IS THAWED IT MUST NOT BE REFROZEN. 				
Displaying	 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	 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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