

Manufacturer's Declaration

Heating Sponge/Pavlovas

Baked component of products	<p>A) 6-000 40Pk Mixed Lamingtons 5cm - Sponge cake has been baked at 225 deg C for 45 mins to a minimum core temp of 90 deg C.</p> <p>B) 6-001 48Pk Mixed Lamingtons 4cm - Sponge cake has been baked at 225 deg C for 45 mins to a minimum core temp of 90 deg C.</p> <p>C) 6-200 12Pk Hi Rise Mini Pavlovas - Pavlova has been baked at 185 deg C for 12 mins to a minimum core temp of 75 deg C.</p> <p>D) 6-201 1kg Round Pavlova - Pavlova has been baked at 145 deg C for 80 mins to a minimum core temp of 80 deg C.</p> <p>E) 6-203 24Pk Mini Pavlovas - Pavlova has been baked at 185 deg C for 12 mins to a minimum core temp of 75 deg C.</p> <p>F) 6-204 48Pk Petite Pavlovas - Pavlova has been baked at 185 deg C for 12 mins to a minimum core temp of 75 deg C.</p>
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This declaration is in accordance with FSANZ standards for processing egg products, namely:

Egg Whites for Priestley's Pavlova products have been heat treated to a minimum core temp of 55 deg C for a minimum of 9.5 minutes.

Egg Pulp for Priestley's Lamington products have been heat treated to a minimum core temp of 64 deg C for a minimum of 2.5 minutes.