

Product Information

Formula Code ALL11231

Document Reference:	ALL11231-00-052025-S
Approved By:	Tracy Ngui (Category Manager)
Date of Issue (MMYYYY):	052025

Item Code	Description	Sell UOM	Sell UOM QTY	Sell UOM (kg)	Barcode
ALL11231	CURE NITRITE FREE 2KG	PK	1	2	N/A

1.0 General Requirements:

Product complies with the Food Standards Code Australia New Zealand. Bunzl operates under HACCP Food Safety And Quality Standards to ensure safe and high-quality finished product.

2.0 Product Description:

When prepared as directed this product is a meat cure containing natural colours and is nitrite free.

3.0 Intended Use:

Food supplied for use as an ingredient in further manufacturing or processing. Unintended use: Do not use outside the intended use as described above.

4.0 Usage Instructions/Recommended Directions For Use:

Add 1kg of premix to 10L of water. Add salt as required. Pre-tests recommended.

5.0 Specifications

Organoleptic Specifications	Flavour	When used as directed for curing, provides a sweet flavoursome taste to meat.	
	Colour	Beige to pink.	
	Odour	No off odours.	
	Appearance	Free flowing crystallised powder	
Microbiological Parameters	TPC/g	Specification	Method
	MPN E.coli/g	<100,000 cfu/g	External Lab
	Salmonella in 25 g	Negative/g	External Lab
		Not Detected	External Lab
Other Declarations	GMO Status	Non-GMO	
	Gluten Free	NO	

6.0 Ingredient Declaration:

Salt, Emulsifier (451), Dextrose, Beetroot Powder, Antioxidant (316), Natural Flavour, Sugar, Anticaking Agent (551).

7.0 Allergen Statement:

Contains:

Nil.

Voluntary Declaration

Manufactured using the the same equipment as products containing allergens listed in the FSANZ Standard 1.2.3.

Allergen(s)	Y/N
Cereals Containing Gluten and their Products	NO
Crustacea and their products	NO
Egg and Egg products	NO
Fish and Fish products	NO
Lupin	NO
Milk and Milk products	NO
Mollusc	NO
Peanuts and their products	NO
Sesame Seeds and their products	NO
Soybeans and their products	NO
Tree nuts and their products	NO
Added Sulphite (in concentration >10mg/kg)	NO

8.0 Other Mandatory Advisory Statements & Declarations:

Not Applicable.

Mandatory Advisory Statements & Declarations:	NO	Y/N
Bee pollen presented as a food, or a food containing bee pollen as an ingredient as defined in Standard 1.2.4		NO
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.		NO
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.		NO
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.		NO
Food containing aspartame or aspartame-acesulphame salt		NO
Food containing quinine		NO
Food containing guarana or extracts of guarana		NO
Foods containing added phytosterols, phytosterols or their esters		NO
Foods containing polyols and poly dextrose		NO
Formulated caffeinated beverages		NO
Kola beverages containing added caffeine, or food containing a kola beverage containing added caffeine as an ingredient as defined in Standard 1.2.4.		NO
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.		NO
Propolis presented as a food, or food containing propolis as an ingredient as defined in Standard 1.2.4.		NO
Unpasteurised egg products		NO
Unpasteurised milk and unpasteurised liquid milk products		NO

9.0 Country Of Origin:

Percentage Australian Ingredients:

50%

Country Of Origin Statement:

Made in Australia from at least 50% Australian ingredients

10.0 Nutritional Information:		Average quantity per 100g
Energy	kJ	415
Energy	kcal	99
Protein	g	0.6
Fat - Total	g	0.2
Fat - Saturated	g	less than 0.1g
Carbohydrate - Total	g	22.9
Carbohydrate - Sugar	g	22.9
Sodium	mg	24600

Nutrition information provided above are theoretical averages only and have been calculated from information obtained from Suppliers Specifications for ingoing raw materials.

11.0 Shelf Life:

Best Before

12

months from the date of manufacture when stored according to instructions.

12.0 Batch and Best Before Date Print Location:

The Best Before Date is declared in open code on the label or on packaging.

13.0 Product Handling Requirements:

Storage:

Store in a cool, dry area (<25°C) away form direct sunlight and elevated temperatures. Ensure partly used packages are well sealed to maintain optimum freshness.

Handling & Transport:

Keep in Ambient room temperature (<20-25°C)/in a Cool, Dry area.