

PRODUCT INFORMATION

PRODUCT NAME: SPICEOLENE HAMBURGER PREMIX

PRODUCT CODE: AFS_11877

PRODUCT DESCRIPTION:

A blend of selected ingredients designed to add flavour to a variety of products.

REGULATORY STATUS:

This product is manufactured in accordance with the FSANZ Australian New Zealand Food Standard Code. For use in countries outside Australia and New Zealand we recommend checking compliance with relevant local Food Law.

PRODUCT APPLICATION AND SUGGESTED DIRECTIONS FOR USE:

As per customers finished product manufacturing guidelines.

COUNTRY OF ORIGIN STATEMENT:

Made in Australia from at least 60% Australian ingredients.

INGREDIENT DECLARATION:

Salt, Rice Flour, Sugar, Flavour Enhancers (621, 635), Spice, Vegetable Powder, Emulsifier (451), Vegetable Oil, Natural Flavour, Dextrose, Vegetable Protein Extract, Anticaking Agents (170, 551).

ALLERGEN DECLARATION:

Nil.

The All Food Systems site manufactures products containing the following allergens: Wheat, Milk, Soy, Egg, Gluten and Fish. The intentional presence of allergens is declared in the allergen declaration above. All Food Systems takes all care to achieve compliance with industry best practice of allergen management. If any allergen 'free' claims are to be made, testing will be conducted to validate these claims.

SHELF LIFE AND STORAGE CONDITIONS:

18 months when stored in a cool, dry area (<20-25°C), preferably in original packaging.
Product is hygroscopic, reseal partly used packages to maintain optimum freshness.

NUTRITION INFORMATION PANEL:

AFS_11877 SPICEOLENE HAMBURGER PREMIX		
NUTRITION INFORMATION Serving size: 10g		
	Average Quantity per Serving	Average Quantity per 100g
ENERGY	60 kJ (14 Cal)	600 kJ (143 Cal)
PROTEIN	LESS THAN 1 g	2.7 g
FAT, TOTAL	LESS THAN 1 g	LESS THAN 1 g
- SATURATED	LESS THAN 1 g	LESS THAN 1 g
CARBOHYDRATE	2.9 g	29.5 g
- SUGARS	1.3 g	12.8 g
SODIUM	2040 mg	20400 mg

MANDATORY DECLARATIONS:

FOOD SUBSTANCE	Present in product	Present on same line	Present in same factory
Cereals containing gluten and their products: namely wheat, rye, barley, oats, spelt and their hybridized strains.	No	Yes	Yes
Egg & egg products	No	No	Yes
Fish & fish products (including mollusc & fish oils)	No	No	Yes
Milk & milk products	No	Yes	Yes
Peanuts & peanut products (including peanut oil)	No	No	No
Tree nuts and tree products (excluding coconut)	No	No	No
Soybeans and their products (including Soybean oils)	No	Yes	Yes
Sesame Seeds	No	No	No
Crustacean & Crustacean products	No	No	No
Lupin and Lupin products	No	No	No
Added Sulphites >10mg/kg	No	Yes	Yes

MANDATORY ADVISORY STATEMENTS:

FOOD / COMPONENT	Present	Statement required
Bee Pollen or Bee Products	No	No
Aspartame or aspartame-acesulfame salt	No	No
Quinine	No	No
Guarana or extracts of Guarana	No	No
Phytosterols, phytosterols or their esters	No	No
Added Caffeine	No	No
Propolis	No	No
Royal Jelly	No	No
Lactitol, Maltitol, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol.	No	No

SPECIFICATIONS FOR COMPLIANCE:

Microbiological Parameters	Expected Value
Total plate count	<100,000 cfu/g
E. coli	<10 cfu/g
Salmonella	Not detected /25g

Physical Parameters	Typical Characteristics
Appearance	Off white crystalline powder.
Taste	Salty with onion and celery notes.
Odour	No off odours.

GENETIC MODIFICATION:

This product DOES NOT contain any genetically modified ingredients and does not require labelling in accordance with FSANZ Std. 1.5.2. Food produced using Gene Technology.

PACKAGING:

- 16kg net weight (4x4kg) product packed into food grade woven poly bags.
- Wrapped pallets are transported and distributed maintaining the standards as set out by the AFS Quality Assurance program.

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