

Product Specification

Italian Salsiccia Sausage Premix (Gluten Free)

Product Code 20063

Pack Sizes

Sales Code	Packaging
7105N	16x1kg

Description

A blend of critically selected ingredients to be used as a pre-mix in the manufacture of fresh, flavoured sausages

Physical

Flavour	Salty with garlic, sweet paprika and pepper notes
Colour	Pale brown/orange powder
Odour	Salty garlic
Appearance	Free flowing powder

Directions for Use

Combine the following:
13.5 Kg Pork Shoulder (67CL minimum)
4.5 Kg Pork Fat
1.0 Kg Italian Salsiccia Pre-Mix
0.7 Kg Red Wine

19.7 Kg Finished Block

Pre-mix Dosage: 5.076%

Regulatory Status

This product has been produced in accordance with the requirements of FSANZ Code.

Ingredient Declaration

Rice Flour, Salt, Spices, Mineral Salts (450, 452), Vegetable Powder, Sugar, Preservative (223) (Sulphites), Maltodextrin, Citrus Fibre.

Contains: sulphites.

Labelling

Each label on or attached to the packaging will clearly state the:- Product Name, Sales Code, Net Weight, Batch Number, Best Before or Use by.

Shelf Life

Best Before 12 months from the date of manufacture when stored unopened in a clean, cool and dry location.

GMO Status

Non-GMO

Irradiation Status

No

Mandatory Warnings/Advisory Statements

Allergen	Presence
Wheat	Absent
Gluten	Absent
Crustacea and their products	Absent
Molluscs	Absent
Egg and Egg products	Absent
Fish and Fish products	Absent
Milk and Milk products	Absent
Tree nuts and their products	Absent
Sesame Seeds and their products	Absent
Peanuts and their products	Absent
Soybeans and their products	Absent
Added Sulphites (in concentration >10mg/kg)	Present
Lupin	Absent
Almonds	Absent
Cashew	Absent
Hazelnut	Absent
Macadamias	Absent
Pecans	Absent
Walnuts	Absent
Pine Nuts	Absent
Pistachio	Absent
Brazil Nut	Absent
Bee pollen	Absent
Propolis	Absent
Honey	Absent
Royal Jelly	Absent
Evaporated Milks, dried Milks and equivalent products made from soy or rice, where these foods contain no more than 2.5% m/m fat as reconstituted to directions for direct consumption	Absent
Aspartame (Phenylalanine)	Absent
Quinine	Absent
Guarana or Extracts of Guarana	Absent

Allergen	Presence
Phytosterol Esters	Absent
Tall Oil Phytosterol	Absent
Caffeine	Absent
Milk and beverages made from soy or rice, where these foods contain no more than 2.5% m/m fat	Absent
Unpasteurised egg products	Absent
Unpasteurised Milk and unpasteurised Milk products	Absent

Flavour Makers has in place Quality and Food Safety Systems to address allergen management.

Country of Origin

Made in Australia from at least 31% Australian ingredients

Nutritional Analysis

NUTRITION INFORMATION			
Serving size: 100g			
		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	953	953
Energy	kcal	227	227
Protein	g	5.2	5.2
Fat - Total	g	2.3	2.3
Fat - Saturated	g	0.6	0.6
Carbohydrate - Total	g	44.9	44.9
Carbohydrate - Sugar	g	5.6	5.6
Dietary Fibre	g	4.3	4.3
Sodium	mg	12744	12744
Potassium	mg	270	270

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

Additional Sensitive Ingredients Information

Ingredient	Presence
Added Sugar	Present
Added Salt	Present
Added MSG	Absent
Artificial Colour	Absent
Artificial Flavour	Absent
Artificial Sweetener	Absent
Preservatives	Present
Antioxidant	Absent
Hydrolysed Vegetable Protein	Absent
Yeast and derivatives	Absent
Herb & Spice Extracts	Present
Allium Genus (eg Onion, spring onion, leek, garlic)	Present
Allium Derivatives	Absent
Legumes (eg Beans, peas, lentils, beans sprouts)	Absent
Animal products and derivates	Absent
Chilli	Absent
Celery	Absent
Palm Oil	Absent
Mustard	Absent
Coconut	Absent

Microbiological Parameters

	Target Limit	Critical Limit
Mould/g	500	1,000
MPN Coliforms (TCC)/g	<10	100
MPN E. Coli/g	<3	10
Salmonella In 25g	Not Detected	Not Detected
TPC/g	<100,000	1,000,000
Yeast/g	500	1,000

Additional Information

This product contains added sulphites of 11880 ppm (theoretical) and when used at the suggest DFU of 5.076% this value would be 603ppm and taking into consideration a 20% loss during handling and storage this value would be <500ppm