

Product Specification

Roasted Garlic & Rosemary Crust Mix - Natural

Product Code 21704

Pack Sizes

Sales Code	Packaging
SP1115	4x2.5kg

Description

A blend of selected ingredients designed for use as mix for a meat crust

Physical

Flavour	Garlic & rosemary onion and spice
Colour	Pale orange with green pieces
Odour	Garlic & rosemary
Appearance	Pale orange coarse crumb with green particulates

Directions for Use

Crust Usage :

Combine 65% Roasted Garlic & Rosemary Crust- Natural with 20% Canola Oil and 15% Cold Water.

Mix together then apply to lean prepared meat with wet hands or spatula.

(Note: For a firmer bind, replace some of the water with egg)

Tips.

- 1) For best results your customers should lightly spray the top with an oil spray prior to roasting.
- 2) Apply the crust at no more than 1/2 of the thickness of the meat.

For Stuffing Usage:

Combine 50% Roasted Garlic & Rosemary Crust- Natural with 50% Cold Water and use as required

Regulatory Status

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

Ingredient Declaration

Breadcrumbs [Wheat Flour, Sugar, Salt, Yeast, Wheat Gluten], Durum Wheat Semolina, Dehydrated Vegetables [Garlic (5%)], Vegetable Powders [Garlic (4%)], Herbs & Spice [Rosemary (2%)], Salt, Potato Starch, Wheat Gluten, Natural Flavour, Yeast Extract, Natural Colours (Paprika & Turmeric Oleoresins).

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
Cereals Containing Gluten and their Products	Present
Crustacea and their products	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 Sulphite (in concentration >10mg/kg)	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
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

This product is manufactured in Australia using local (71.32%) and imported ingredients (28.68%).

Nutritional Analysis

NUTRITION INFORMATION

Serving size: 100g

		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1359	1359
Energy	kcal	323	323
Protein	g	14.0	14.0
Fat - Total	g	1.9	1.9
Fat - Saturated	g	0.6	0.6
Carbohydrate - Total	g	61.9	61.9
Carbohydrate - Sugar	g	5.6	5.6
Dietary Fibre	g	5.0	5.0
Sodium	mg	1863	1863
Potassium	mg	402	402

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 Flavour	Absent
Artificial Sweetener	Absent
Preservatives	Absent
Antioxidant	Present
Hydrolysed Vegetable Protein	Absent
Yeast and derivatives	Present
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
Artificial Colour	Absent
Lupin	Absent
Chilli	Absent
Celery	Absent
Palm Oil	Absent

Microbiological Parameters

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