

# Product Specification

## Brazilian Smoked Paprika Spice/Glaze - Natural GF

**Product Code** 22663

### Pack Sizes

Sales Code	Packaging
SGGF1082	4x2.5kg
SGGF1083	15kg

### Description

A blend of critically selected ingredients that impart flavour and eye appeal to meat portions.

### Physical

<b>Flavour</b>	Sweet savoury with paprika and smoke notes
<b>Colour</b>	Red brownish with beige and green particulates
<b>Odour</b>	Smokey paprika and spice
<b>Appearance</b>	Free flowing powder with particulates

### Directions for Use

Can be used as a glaze directly onto meat portion, or as a marinade using the following directions:

Glaze: Use 100g (10%) of spice per kilogram (90%) of meat. Tumble and allow to stand for 5 minutes for the glaze to develop. (Dosage can vary 8% to 10%)

Marinade: Mix 50% glaze with 50% water (1:1 ratio), apply marinade at 20% of meat weight and tumble.

Example 100g spice to 100g water and apply to 1.00kg of meat.

### Regulatory Status

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

### Ingredient Declaration

Herbs & Spices [includes Smoked Paprika (25%)], Maltodextrin, Salt, Dehydrated Garlic, Sugar, Onion Powder, Food Acid (Citric Acid), Vegetable Gum (Xanthan), Natural Colour (Paprika Oleoresin), Smoke Flavour, Spice Extract, Natural Flavour.

### 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 18 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**

<b>Allergen</b>	<b>Presence</b>
Cereals Containing Gluten and their Products	Absent
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
Lupin	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

Made in Australia from at least 15% Australian ingredients

## Nutritional Analysis

<b>NUTRITION INFORMATION</b>			
Serving size: 100g			
		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1280	1280
Energy	kcal	305	305
Protein	g	6.5	6.5
Fat - Total	g	4.3	4.3
Fat - Saturated	g	0.7	0.7
Carbohydrate - Total	g	55.9	55.9
Carbohydrate - Sugar	g	15.4	15.4
Dietary Fibre	g	3.7	3.7
Sodium	mg	6320	6320
Potassium	mg	899	899

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	Absent
Antioxidant	Present
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	Present
Celery	Absent
Palm Oil	Absent
Mustard	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