

Product Specification

South Carolina BBQ Spice/Glaze/Rub GF

Product Code 23107

Pack Sizes

Sales Code	Packaging
SGGF1426	4x2.5kg

Description

A blend of critically selected ingredients designed as a South Carolina style BBQ rub.

Physical

Flavour	Savoury & smokey with spice notes
Colour	Red-orange powder with beige and red particulates
Odour	Smoke and spice
Appearance	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%) to 1kg 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

Sugar, Spices, Salt, Dehydrated Vegetables, Onion Powder, Vegetable Gum (Xanthan), Smoke 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

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)	Absent
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 56% Australian ingredients

Nutritional Analysis

NUTRITION INFORMATION			
Serving size: 100g			
		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1301	1301
Energy	kcal	310	310
Protein	g	5.4	5.4
Fat - Total	g	4.2	4.2
Fat - Saturated	g	0.5	0.5
Carbohydrate - Total	g	59.8	59.8
Carbohydrate - Sugar	g	49.7	49.7
Dietary Fibre	g	9.0	9.0
Sodium	mg	6317	6317

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	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	Present
Celery	Absent
Palm Oil	Absent
Mustard	Present
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