

|                     |                   | Document Reference:     | LES0200102-00-062025-S        |                  |               |
|---------------------|-------------------|-------------------------|-------------------------------|------------------|---------------|
| Product Information |                   | Approved By:            | Tracy Ngui (Category Manager) |                  |               |
| Formula Code        | LES0200102        | Date of Issue (MMYYYY): | 062025                        |                  |               |
| Item Code           | Description       | Sell<br>UOM             | Sell UOM<br>QTY               | Sell UOM<br>(kg) | Barcode       |
| LES0200102          | COATING CRUMB BAS | 10KG BA                 | 1                             | 10               | 1932519104418 |
|                     |                   |                         |                               |                  |               |
|                     |                   |                         |                               |                  |               |

## 1.0 General Requirements:

Product complies with the Food Standards Code Australia New Zealand. Bunzl operates under HACCP Food Safety And Quality Standards to ensure safe and high-quality finished product.

### 2.0 Product Description:

A blend of selected ingredients for use as a batter, enabling good crumb adhesion during deep frying.

# 3.0 Intended Use:

Food supplied for use as an ingredient in further manufacturing or processing. Unintended use: Do not use outside the intended use as described above.

### 4.0 Usage Instructions/Recommended Directions For Use:

Use as required. Suitable for a wide variety of meats.

### 5.0 Specifications

| Organoleptic<br>Specifications | Flavour<br>Colour<br>Odour<br>Appearance    | Bland, slight salty.<br>Off-white powder with yellow<br>No off odours.<br>Fine, soft powder. |   |
|--------------------------------|---|--|---|
| Microbiological<br>Parameters  | TPC/g<br>MPN E.coli/g<br>Salmonella in 25 g | Specification<br><100,000 cfu/g<br>Negative/g<br>Not Detected                                | <b>Method</b><br>External Lab<br>External Lab<br>External Lab |
| Other<br>Declarations          | GMO Status<br>Gluten Free                   | Non-GMO<br>NO  |   |

#### Ingredient Declaration: 6.0

Wheat Flour, Sugar, Wheat Starch, Skim Milk Powder, Salt, Colour (102, 110).

| 7.0 Allergen Statement: |   |
|-------------------------|---|
| Contains:               | Wheat, Gluten, Milk.  |
| Voluntary Declaration   | This product has been produced in accordance with the requirements of FSANZ Code. |

# Allergen(s)

| Allergen(s)                                  | Y/N |
|--|-----|
| Cereals Containing Gluten and their Products | YES |
| Crustacea and their products                 | NO  |
| Egg and Egg products                         | NO  |
| Fish and Fish products                       | NO  |
| Lupin  | NO  |
| Milk and Milk products                       | YES |
| Mollusc                                      | NO  |
| Peanuts and their products                   | NO  |
| Sesame Seeds and their products              | NO  |
| Soybeans and their products                  | NO  |
| Tree nuts and their products                 | NO  |
| Added Sulphite (in concentration >10mg/kg)   | NO  |

#### Other Mandatory Advisory Statements & Declarations: 8.0

Not Applicable.

| Mandatory Advisory Statements & Declarations: NO   | Y/N |
|--|-----|
| Bee pollen presented as a food, or a food containing bee pollen as an ingredient as defined in Standard 1.2.4  | NO  |
| Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.  |     |
| Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein only, as reconstituted according to directions for direct consumption. | NO  |
| Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.     | NO  |
| Food containing aspartame or aspartame-acesulphame salt  | NO  |
| Food containing quinine  | NO  |
| Food containing guarana or extracts of guarana   | NO  |
| Foods containing added phytosterols, phytostanols or their esters  | NO  |
| Foods containing polyols and poly dextrose   | NO  |
| Formulated caffeinated beverages   | NO  |
| Kola beverages containing added caffeine, or food containing a kola beverage containing added caffeine as an ingredient as defined in Standard 1.2.4.  | NO  |
| Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.   | NO  |
| Propolis presented as a food, or food containing propolis as an ingredient as defined in Standard 1.2.4.   | NO  |
| Unpasteurised egg products   | NO  |
| Unpasteurised milk and unpasteurised liquid milk products  | NO  |

## 9.0 Country Of Origin:

# Percentage Australian Ingredients: Country Of Origin Statement:

# Made in Australia from at least 98% Australian ingredients

| 10.0 Nutritional Information: |      | Average quantity per 100g |
|-------------------------------|------|---------------------------|
| Energy                        | kJ   | 1400                      |
| Energy                        | kcal | 334                       |
| Protein                       | g    | 9.2                       |
| Fat - Total                   | g    | 0.9                       |
| Fat - Saturated               | g    | 0.2                       |
| Carbohydrate - Total          | g    | 70.1                      |
| Carbohydrate - Sugar          | g    | 14.2                      |
| Sodium                        | mg   | 2370                      |

98%

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

# 11.0 Shelf Life:

Best Before

months from the date of manufacture when stored according to instructions.

# 12.0 Batch and Best Before Date Print Location:

12

The Best Before Date is declared in open code on the label or on packaging.

## 13.0 Product Handling Requirements:

| Storage:              | Store in a cool, dry area (<25°C) away form direct sunlight and elevated temperatures. Ensure partly used packages are well sealed to maintain optimum freshness. |
|-----------------------|---|
| Handling & Transport: | Keep in Ambient room temperature (<20-25ºC)/in a Cool, Dry area.  |