

Product Information

Formula Code LES0200105

Document Reference:

LES0200105-00-052025-S

Approved By:

Tracy Ngui (Category Manager)

Date of Issue (MMYYYY):

052025

Item Code	Description	Sell UOM	Sell UOM QTY	Sell UOM (kg)	Barcode
LES0200105	BATTERMIX PREMIUM 10KG	BA	1	10	9325191036982

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 designed to create a coating batter.

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:

Add 1 part pre-mix to 2 parts cold water mix well and allow to thicken for 5 mins.

5.0 Specifications

Organoleptic Specifications	Flavour	Floury with savoury notes.	
	Colour	White to off-white.	
	Odour	Floury with savoury notes.	
	Appearance	Free flowing powder.	
Microbiological Parameters	TPC/g	<100,000 cfu/g	External Lab
	MPN Coliforms/g	<10 cfu/g	External Lab
	MPN E.coli/g	<3 cfu/g	External Lab
	Salmonella in 25 g	Not Detected	External Lab
	Yeast/g	<500 cfu/g	External Lab
	Mould/g	500	External Lab
Other Declarations	GMO Status	Non-GMO	
	Irradiation Status	NO	
	Gluten Free	NO	

6.0 Ingredient Declaration:

Wheat Flour, Cereal Binder [**Wheat** Flour, **Wheat** Bran], Salt, Mineral Salts (500, 451), Wheat Gluten, Vegetable Gum (415), Colours (102, 110).

7.0 Allergen Statement:

Contains:

Wheat, Gluten. May contain Milk, Soy.

Voluntary Declaration

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

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	NO
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

8.0 Other Mandatory Advisory Statements & Declarations:

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.		NO
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, or 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, phytosteranols 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:**

82%

Country Of Origin Statement:

Made in Australia from at least 82% Australian ingredients

10.0 Nutritional Information:		Average quantity per 100g
Energy	kJ	1121
Energy	kcal	267
Protein	g	10.4
Fat - Total	g	1.6
Fat - Saturated	g	0.4
Carbohydrate - Total	g	49.3
Carbohydrate - Sugar	g	1.3
Sodium	mg	8764

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

9

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

12.0 Batch and Best Before Date Print Location:

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 from direct sunlight and elevated temperatures. Ensure partly used packages are well sealed to maintain optimum freshness.

Handling & Transport:

Keep in Ambient room temperature (<20-25°C)/in a Cool, Dry area.