

# Product Specification Sheet

## Food Product Specification Sheet

Form No: BAFOQA-007

### Product Information

**Product Brand:** LESNIE'S  
**Product Name:** STUFFING MIX HONEY MACADAMIA 5KG  
**Product Code:** LES0700502  
**Lowest Unit Of Sales Measure (Wt /Vol):** 1 Bag

### Supplier Info

**Company Name:** BUNZL AUSTRALIA & NEW ZEALAND  
**Business Abn:** 99 007 286 133  
**Postal Address:** 1/52 Fox Drive, Dandenong South, VIC, 3175

### Contact Details

**Position:** CATEGORY MANAGER  
**Phone:** 03 8766 4481  
**E-Mail:** [carolina.pineda@bunzl.com.au](mailto:carolina.pineda@bunzl.com.au)

### 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 critically selected ingredients designed to add texture and flavour to meat portions.

### 3.0 Intended Use:

Food supplied as an ingredient for use in further manufacturing or processing.

### 4.0 Specifications

#### 4.1 Organoleptic Specifications:

Criteria	Specification
Flavour:	Sweet with honey notes.
Colour:	Pale yellow breadcrumbs with white flecks.
Odour:	Breadcrumbs and spice notes.
Appearance:	Free flowing breadcrumbs with fine particulates.

#### 4.2 Physical Specifications (If Applicable):

Criteria	Specification	Test Method Reference:
Metal Detection:	Ferrous 3 mm	Metal Detector
Metal Detection:	Non Ferrous 3.5mm	Metal Detector
Metal Detection:	Stainless 3.5 mm	Metal Detector

#### 4.3 Microbiological Specifications:

Criteria	Specification	Test Method Reference
TPC/g:	<100,000	External lab
MPN Coliforms/g:	<10	External lab
MPN E.Coli/g:	<3	External lab
Salmonella in 25 g:	ND	External lab
Yeast & Mould/g:	<500	External lab

#### 4.4 Chemical Specifications (If Applicable):

Criteria	Specification	Test Method Reference
Moisture (%):	<10% (TBC)	In-house
Salt (%):		

### 5.0 Ingredient Declaration:

Breadcrumb [Wheat Flour, Bakers Yeast, Sugar, Salt, Yeast, Wheat Gluten, Water, Vitamins (Thiamin and Folic Acid) ], Sugar, Macadamia Nuts (3%), Honey Powder (2%), Salt, Black Pepper, Natural Colour (100, 160c).

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## 6.0 Allergen Statement:

**Contains:** Gluten (Wheat) and Macadamia Nuts

<b>Allergen Declaration - Mandatory Present (Yes) Or Absent (No):</b>	<b>Y/N</b>
Cereals Containing Gluten and their Products	Yes
Crustacea and their products	No
Egg and Egg products	No
Fish and Fish products	No
Milk and Milk products	No
Tree nuts and their products	Yes
Sesame Seeds and their products	No
Peanuts and their products	No
Soybeans and their products	No
Added Sulphite (in concentration >10mg/kg)	No
Lupin	No
Bee pollen	No
Propolis	No
Honey	Yes
Royal Jelly	No
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	No
Aspartame (Phenylalanine)	No
Quinine	No
Guarana or Extracts of Guarana	No
Phytosterol Esters	No
Tall Oil Phytosterol	No
Caffeine	No
Milk and beverages made from soy or rice, where these foods contain no more than 2.5% m/m fat	No
Unpasteurised egg products	No
Unpasteurised Milk and unpasteurised Milk products	No

<b>Declaration Of Any Other Sensitive Ingredients: Present (Y) Or Absent (N):</b>	<b>Y/N</b>
Added Sugar	Yes
Added Salt	Yes
Added MSG	No
Artificial Colour	No
Artificial Flavour	No
Artificial Sweetener	No
Preservatives	No
Antioxidant	Yes
Hydrolysed Vegetable Protein	No
Yeast and derivatives	Yes
Herb & Spice Extracts	Yes
Allium Genus (eg Onion, spring onion, leek, garlic)	No
Allium Derivatives	No
Legumes (eg Beans, peas, lentils, beans sprouts)	No
Animal products and derivatives	No
Chilli	No
Celery	No
Palm Oil	No

## 7.0 Advisory Statements & Declarations:

**Consumer Sensitive Groups (If Applicable):** Nil

## 8.0 Gmo Declaration - Select True Or False:

**Product Does Not Contain Genetically Modified Organisms:** FALSE  
**Product Contains Genetically Modified Organisms:** FALSE

# Product Specification Sheet

**9.0 Country Of Origin:** Australia

**Percentage Australian Ingredients:** 39%

**Country Of Origin Statement:**  
Made in Australia from at least 39% local ingredients.

**10.0 Nutritional Information:**

		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1584	1584
Energy	kcal	377	377
Protein	g	8.7	8.7
Fat - Total	g	3.6	3.6
Fat - Saturated	g	0.7	0.7
Cholesterol	mg	0	0
Carbohydrate - Total	g	76.5	76.5
Carbohydrate - Sugar	g	28.5	28.5
Dietary Fibre	g	3	3
Sodium	mg	653	653

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 6 months from the date of manufacture when stored unopened in a clean, cool and dry location.

**12.0 Best Before Date Print Location:**

In open code on the label or packaging

**13.0 Product Handling Requirements:**

**Storage:** Keep in Ambient room temperature (<20-25o C)/in a Cool, Dry area.

**Handling & Transport Requirements:** Keep in Ambient room temperature (<20-25o C)/in a Cool, Dry area.

**14.0 Suitability To Make Certain Claims:**

Claim:	How Has This been Validated?	Certified (yes/no)
Halal	Yes - Ingredient Review	No
Kosher	No	
Organic	No	
Vegan	No	

**15.0 "FREE" Claims:**

Claim:	SUITABLE (YES/NO)
Gluten Free:	No
Allergen Free:	No
Preservative Free:	Yes
Nafnac (No Artificial Flavours, No Artificial Colours):	No

# Product Specification Sheet

## 16.0 Packaging Dimentions & Specs:

### Primary/Inner/Base

Type (Bottle/Bag/Pack/Box/Pail/Bucket):	1/Bag
Dimensions ( mm ):	400 x 630 x 300 mm
Weight (in kg):	5
Barcode:	9325191037460

### Secondary/Outer/Shipper

Type (Carton/Bag):
Dimensions ( mm ):
Weight (in kg):
Barcode:

## 17.0 Pallet Configuration & Dimentions:

Cartons per Layer:
Layers per Pallet:
Pallet Dimentions:
Pallet Height (in mm):
Pallet Weight (in kg):

## 18.0 Usage Instructions/Recommended Directions For Use:

Combine the following:  
50% Premix  
50% Water

1. Mix until a uniform product is created.
2. Divided into the core size required.
3. Place serving amount onto glad wrap,roll out until a log is formed, apply pressure at all times.
4. Place in freezer until for 1-3 hours or until frozen.
5. Place within turkey and cooked for required time.

## 19.0 Image:

**Next Review Date:** 14 June 2022

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*This is a controlled document; changes must follow Bunzl policy BAPOADM-001*

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