



**BUNZL AUSTRALIA NEW ZEALAND  
QUALITY MANAGEMENT SYSTEM  
PRODUCT SPECIFICATION**



**SPCI07\_LES0800112\_LES ITALIANO GF 10L**

<b>PRODUCT INFORMATION</b>	
<b>PRODUCT BRAND</b>	LESNIES
<b>PRODUCT NAME</b>	MARINADE LES ITALIANO GF 10L
<b>PRODUCT CODE</b>	LES0800112
<b>LOWEST UNIT OF SALES MEASURE (Wt /Vol)</b>	10 L
<b>SUPPLIER INFO</b>	
<b>COMPANY NAME</b>	BUNZL AUSTRALIA & NEW ZEALAND
<b>BUSINESS ABN</b>	99 007 286 133
<b>POSTAL ADDRESS</b>	1/52 Fox Drive, Dandenong South, VIC, 3175
<b>CONTACT DETAILS</b>	
<b>POSITION</b>	CATEGORY MANAGER
<b>PHONE</b>	03 8766 4400
<b>E-MAIL</b>	<a href="mailto:jason.ferreira@bunzl.com.au">jason.ferreira@bunzl.com.au</a>

**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 be used as a pasteurized viscous liquid, with a specifically developed stabilising system. It can be used as a marinade, basting sauce or dipping sauce.

**3.0 INTENDED USE**

To be used in further processing and cooked before use

**4.0 SPECIFICATIONS**

**4.1 ORGANOLEPTIC SPECIFICATIONS**

<b>CRITERIA</b>	<b>SPECIFICATION</b>
<b>Visual appearance</b>	Dark orangey-red with herb particulates and olive pieces throughout
<b>Flavour/Taste</b>	Sweet tomato with strong herb notes



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#### 4.2 PHYSICAL SPECIFICATIONS

CRITERIA	LIMITS	TEST METHOD
Specific Gravity	1.5 - 1.25	SG Meter
Viscosity	1 - 5 cm/2mins	Bostwick Consistometer

#### 4.3 MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	LIMITS	TEST METHOD REFERENCE
Standard Plate Count	<15000 cfu per g	AOAC (2012)990.12
E-coli	<3 MPN per g	AS5013.15-2004-MPN
Salmonella	Not detected	AOAC 100701
Listeria monocytogens	Not detected	AOAC021201
Coliforms	<10 cfu per g	AOAC991.14
Yeasts & Moulds	<1000 cfu per g	AS5013.29-2009

#### 4.4 CHEMICAL SPECIFICATIONS

CRITERIA	SPECIFICATION	TEST METHOD REFERENCE
pH	3.3 - 3.7	pH Meter
Gluten	<b>Not Detected</b>	Gluten Assay Kit to method - Limit of Detection:<5ppm

#### 5.0 INGREDIENT DECLARATION

Sugar, Water, Onion, Tomato Paste, Salt, Thickener (1422), Sliced Olive, Food Acids (260, 330), Garlic, Herbs, Yeast Extract, Flavouring (Natural), Spice Extracts (160c, 100), Colour (150d).



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**6.0 ALLERGEN STATEMENT**

**Soy Tocopherol or Soy Phytosterol - Spice Extract(160c)**

**ALLERGEN DECLARATION - MANDATORY**

	Y/N
Cereals containing gluten & their products; namely wheat, rye, barley, oats & spelt & their hybridised strains	NO
Peanuts and their products	NO
Treenuts and their products	NO
Milk and milk products /Lactose	NO
Egg and egg derivates	NO
Fish and their products	NO
Crustacea & their products	NO
Soya and soya derivates	NO
Soy Tocopherol or Soy Phytosterol	YES
Sesame seed and sesame derivates	NO
Lupin and their products	NO
Added Sulphites in concentrations of 10mg/kg or more	NO
Royal jelly, bee pollen or propolis and their products	NO
Molluscs & their products	NO

**DECLARATION OF ANY OTHER SENSITIVE INGREDIENTS**

	Y/N
Monosodium Glutamate	NO

**7.0 ADVISORY STATEMENTS & DECLARATIONS**

**Consumer sensitive groups:**

N/A

**8.0 GMO DECLARATION**

Product does not contain genetically modified organisms. TRUE

**9.0 COUNTRY OF ORIGIN:** Australia

**PERCENTAGE AUSTRALIAN INGREDIENTS:** 57.00%

**COUNTRY OF ORIGIN STATEMENT:**

Made in Australia from at least 57% Australian ingredients.



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**10.0 NUTRITIONAL INFORMATION**

Average Quantity per 100g\*

<b>ENERGY</b>	656 kJ
<b>PROTEIN</b>	1,49 g
<b>FAT, TOTAL</b>	0.60 g
<b>Saturated</b>	0.12 g
<b>CARBOHYDRATE</b>	35.06 g
<b>Sugars</b>	29.41 g
<b>DIETARY FIBRE</b>	1.51 g
<b>SODIUM</b>	1586 mg

\*Results obtained from:

Nutritional Panel Calculations of FSANZ

**11.0 SHELF LIFE**

Best Before 18 months from the date of manufacture when stored unopened in a clean, cool and dry location.

**Any Special Advise:**

Keep Refrigerated after opening

NOTE: Marinade that comes into contact with raw meat must be discarded immediately after use. The same conditions apply if brushes are used to apply the marinade onto the raw meat are dipped back into the marinade.

**12.0 BEST BEFORE DATE PRINT LOCATION:**

In open code on the label or packaging



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## 13.0 PRODUCT HANDLING REQUIREMENTS

<b>STORAGE</b>	Keep in Ambient room temperature (<20-25o C)/in a Cool, Dry area.
<b>HANDLING &amp; TRANSPORT REQUIREMENTS</b>	Keep in Ambient room temperature (<20-25o C)/in a Cool, Dry area.

## 14.0 SUITABILITY TO MAKE CERTAIN CLAIMS

<b>CLAIM</b>	<b>SUITABLE</b>	<b>CERTIFIED</b>
<b>HALAL</b>	<b>YES</b>	<b>YES</b>
<b>KOSHER</b>	<b>NO</b>	<b>NO</b>

## 15.0 "FREE" Claims

<b>CLAIM</b>	<b>SUITABLE</b>
Gluten Free	YES

## 16.0 USAGE INSTRUCTIONS/RECOMMENDED DIRECTIONS FOR USE

As per customer requirement

1. Marinade - Combine approximately 2 parts uncooked meat portions with 1 part marinade. Allow to marinate under refrigeration for at least 30 minutes or leave overnight prior to use for optimum flavour development. Variation to flavour level will occur with different marination times.
2. Basting Sauce - Baste uncooked meat portions prior to and during cooking, grilling, barbecuing or oven roasting.
3. Dipping Sauce - Use as a dipping sauce for cooked meats.

## 17.0 SPECIAL NOTES:

The specification information is based on the information supplied to us from our contract suppliers/manufacturers and a copy of manufacturer's declaration is held on file.