

# Product Specification Sheet

## Product Information

**Product Brand:** LESNIE'S  
**Product Name:** FORMULA 1 S/GOOD 10x1.8kg  
**Product Code:** LES1200101  
**Lowest Unit Of Sales Measure (Wt /Vol):** 1.8KG

## 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:** [banz\\_category\\_team@bunzl.com.au](mailto:banz_category_team@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 quality premix for use in smallgoods manufacturing. Prepared by careful blending of selected ingredients, this premix is designed to enhance and support product quality by providing a balanced blend of flavoursome ingredients, improved product binding, stability, shelf-life and consistency.

## 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
Appearance:	Fine powder
Colour:	Pale off white
Flavour:	Salty, mild smoke notes with mildly spicy profile. No off flavours.
Odour:	Savoury with mild smoke notes. No off odours.

### 4.2 Physical Specifications (If Applicable):

Criteria	Specification	Test Method Reference:
Metal Detection:	-	

### 4.3 Microbiological Specifications:

Criteria	Specification	Test Method Reference
TPC/g:	<100000cfu/g	
MPN E.Coli/g:	Negative/g	
Salmonella in 25 g:	ND25	

### 4.4 Chemical Specifications (If Applicable):

Criteria	Specification	Test Method Reference
Moisture (%):	10.00%	
Sodium Metabisulphite	0.40%	
Sodium Nitrite	0.14%	

## 5.0 Ingredient Declaration:

Wheat Starch, Wheat Flour (Thiamine, Folic Acid), Salt, Milk Solids, Mineral Salt (450, 451), Spices, Antioxidant (316), Preservative (223, 250) (Sulphites), Flavour, Flavour Enhancer (621), Dehydrated Vegetable, Vegetable Protein Extract (Soy), Rice Flour, Anticaking Agent (170), Spice Extract.

# Product Specification Sheet

## 6.0 Allergen Statement:

Contains: Wheat, Gluten, Milk, Soy, Sulphites.

Allergen Declaration - Mandatory	
Present (Yes) Or Absent (No):	Y/N
Cereals Containing Gluten and their Products	YES
Crustacea and their products	NO
Egg and Egg products	NO
Fish and Fish products	NO
Mollusc and their products	NO
Milk and Milk products	YES
Tree nuts and their products	NO
Sesame Seeds and their products	NO
Peanuts and their products	NO
Soybeans and their products	YES
Added Sulphite (in concentration >10mg/kg)	YES
Lupin	NO
Bee pollen	NO
Propolis	NO
Honey	NO
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

Declaration Of Any Other Sensitive Ingredients:	
Present (Y) Or Absent (N):	Y/N
Added Sugar	NO
Added Salt	YES
Added MSG	YES
Artificial Colour	NO
Artificial Flavour	NO
Artificial Sweetener	NO
Preservatives	YES
Antioxidant	YES
Hydrolysed Vegetable Protein	NO
Yeast and derivatives	NO
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:

Percentage Australian Ingredients:

Country Of Origin Statement:

Product of Australia

## 10.0 Nutritional Information:

	Average quantity per		Average quantity per 100g
Energy	kJ		1190
Protein	g		9.6
Fat - Total	g		1.6
Fat - Saturated	g		0.2
Carbohydrate - Total	g		56.8
Carbohydrate - Sugar	g		7.5
Dietary Fibre	g		
Sodium	mg		7700

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 12 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	-	-
Kosher	-	-
Organic	-	-
Vegan	-	-

## 15.0 "FREE" Claims:

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

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## 16.0 Packaging Dimentions & Specs:

### Primary/Inner/Base

Type (Bottle/Bag/Pack/Box/Pail/Bucket):

Dimensions ( mm ):

Weight (in kg):

Barcode:

### 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:

1.8kg premix (1560g + "ADD-A-PAK 240g) + 10.0kg meat & fat + 3.2kg iced water (finished block = 15kg).

1. Mince the lean trimming through a 5mm plate.
2. Fat & pork trim should be half frozen for best results. Mince through 5mm plate.
3. Mix formula 1 premix & "ADD-A-PAK" with iced water to form a slurry.
4. Add meat & mix until meat becomes very sticky.
5. Remince through a 3mm plate.

Important: Hang sausages overnight in chiller to stabilise. Best results are obtained by making up minimum quantities of brine. Put excess brine in chiller and use within 1-2 days.

## 19.0 Image:

Inner

Outer