

# Product Specification

## Texan Chilli Sausage Premix (Gluten Free)

**Product Code** 80069

### Pack Sizes

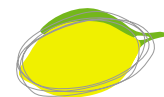
Sales Code	Packaging
7210N	16x1kg
7595N	10kg
7615N	15kg

### Description

A blend of critically selected ingredients to be used as a pre-mix in the manufacture of fresh, flavoured sausages

### Physical

<b>Flavour</b>	Sweet smoky BBQ with medium heat
<b>Colour</b>	Burnt orange powder
<b>Odour</b>	Smoky
<b>Appearance</b>	Free flowing powder



## Directions for Use

9.0 Kg Meat & Fat (67CL minimum)  
1.0 Kg Pre-mix  
2.0 Kg Iced Water [NB. If using chicken meat (69CL minimum) use only 1.0 Kg Iced Water]  
12.0 Kg Finished Block

Pre-mix dosage: 8.333%

## Regulatory Status

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

## Ingredient Declaration

Rice Flour, Sugar, Salt, Vegetable Powders, Smoke Flavour (4.5%), Mineral Salts (450, 452), Spice [Chilli (2%)], Food Acid (262), Preservative (223), Natural Colour [160c], Yeast Extract.

## Labelling

Each label on or attached to the packaging will clearly state the:- Product Name, Sales Code, Net Weight, Batch Number, Best Before or Use by.

## Shelf Life

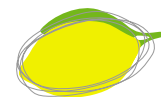
Best Before 12 months from the date of manufacture when stored unopened in a clean, cool and dry location.

## GMO Status

Non-GMO

## Irradiation Status

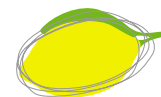
No



## Mandatory Warnings/Advisory Statements

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

Flavour Makers has in place Quality and Food Safety Systems to address allergen management.



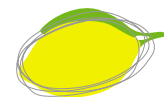
## Country of Origin

Made in Australia from at least 79% Australian ingredients

## Nutritional Analysis

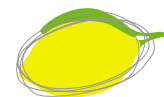
<b>NUTRITION INFORMATION</b>			
Serving size: 100g			
		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1271	1271
Energy	kcal	303	303
Protein	g	4.1	4.1
Fat - Total	g	2.3	2.3
Fat - Saturated	g	0.6	0.6
Cholesterol	mg	0	0.0
Carbohydrate - Total	g	65.8	65.8
Carbohydrate - Sugar	g	30.2	30.2
Dietary Fibre	g	1.7	1.7
Sodium	mg	7450	7450
Potassium	mg	156	156

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



### Additional Sensitive Ingredients Information

Ingredient	Presence
Added Sugar	Present
Added Salt	Present
Added MSG	Absent
Artificial Colour	Absent
Artificial Flavour	Absent
Artificial Sweetener	Absent
Preservatives	Present
Antioxidant	Present
Hydrolysed Vegetable Protein	Absent
Yeast and derivatives	Present
Herb & Spice Extracts	Present
Allium Genus (eg Onion, spring onion, leek, garlic)	Present
Allium Derivatives	Absent
Legumes (eg Beans, peas, lentils, beans sprouts)	Absent
Animal products and derivatives	Absent
Chilli	Present
Celery	Absent
Palm Oil	Absent



## Microbiological Parameters

	Target Limit	Critical Limit
Mould/g	500	1,000
MPN Coliforms (TCC)/g	<10	100
MPN E. Coli/g	<3	10
Salmonella In 25g	Not Detected	Not Detected
TPC/g	<100,000	1,000,000
Yeast/g	500	1,000

## Additional Information

This product contains added sulphites of 7260 ppm (theoretical) and when used at the suggest DFU of 8.3% this value would be 602.6ppm and taking into consideration a 20% loss during handling and storage this value would be <500ppm