

## **Product Specification Sheet**

Food Product Specification Sheet

Form No: BAFOQA-007

### **Product Information**

Product Brand: Product Name: Product Code: Lowest Unit Of Sales Measure (Wt /Vol):

Supplier Info Company Name: Business Abn: Postal Address: Contact Details Position: Phone: E-Mail: LESNIE'S GMT MEAL HERB&GARLIC GF 1KG LES0500104 1 Bag

BUNZL AUSTRALIA & NEW ZEALAND 99 007 286 133 1/52 Fox Drive, Dandenong South, VIC, 3175

BUNZL CATEGORY TEAM (03) 8766 4487 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 blend of ingredients designed as a complete premix for the manufacture of fresh sausages.

### 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:	Savoury with herb & garlic note
Colour:	Off white powder with green herb particulates throughout
Odour:	Savoury with herb & garlic note
Appearance:	Free flowing powder with particulates

### 4.2 Physical Specifications (If Applicable):

Criteria	Specification	Test Method Reference
Metal Detection:	-	
Metal Detection:	-	
Metal Detection:	-	

### 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:	Not detected	External lab
Yeast & Mould/g:	500	External lab

### 4.4 Chemical Specifications (If Applicable):

Criteria	Specification	Test Method Reference
Moisture (%):	-	
Salt (%):	-	

### 5.0 Ingredient Declaration:

Rice Flour, Salt, Mineral Salt (451), Herbs (3%) & Spice, Dehydrated Garlic (2%), Flavour Enhancer (621), Garlic Powder (1.5%), Preservative (223) ( Sulphites ), Canola Oil, Antioxidant (316), Herb Extract (0.2%).



# **Product Specification Sheet**

#### 6.0 Allergen Statement:

### Contains: Sulphites

Allergen Declaration - Mandatory	
Present (Yes) Or Absent (No):	Y/N
Cereals Containing Gluten and their Products	No
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	No
Sesame Seeds and their products	No
Peanuts and their products	No
Soybeans and their products	No
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	Yes
Added Salt	Yes
Added MSG	No
Artificial Colour	No
Artificial Flavour	No
Artificial Sweetener	No
Preservatives	Yes
Antioxidant	Yes
Hydrolysed Vegetable Protein	Yes
Yeast and derivatives	No
Herb & Spice Extracts	Yes
Allium Genus (eg Onion, spring onion, leek, garlic)	Yes
Allium Derivatives	No
Legumes (eg Beans, peas, lentils, beans sprouts)	No
Animal products and derivates	No
Chilli	No
Celery	No
Palm Oil	No
7.0 Advisory Statements & Declarations:	
	Nii
Consumer Sensitive Groups (If Applicable):	Nil

### 8.0 Gmo Declaration - Select True Or False:

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



## 9.0 Country Of Origin:

# Product Specification Sheet

Percentage Australian Ingredients:

11%

**Country Of Origin Statement:** 

Made in Australia from at least 11% Australian ingredients.

### 10.0 Nutritional Information:

		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1109	1109
Energy	kcal	264	264
Protein	g	6.4	6.4
Fat - Total	g	1.7	1.7
Fat - Saturated	g	0.4	0.4
Cholesterol	mg	57.7	57.7
Carbohydrate - Total	g	0.9	0.9
Carbohydrate - Sugar	g	1.9	1.90
Dietary Fibre	g	1.9	1.9
Sodium	mg	7985	7985

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 (<20-250 C)/in a Cool, Dry area.
Handling & Transport Requirements:	Keep in Ambient room temperature (<20-250 C)/in a Cool, Dry area.

### 14.0 Suitability To Make Certain Claims:

Claim:	How Has This been Validated?	CERTIFIED (YES/NO)
Halal	-	No
Kosher	-	No
Organic	-	No
Vegan	-	No

### 15.0 "FREE" Claims:

Claim:	SUITABLE (YES/NO)
Gluten Free:	Yes
Allergen Free:	No
Preservative Free:	No
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): 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): Bag 315 x 205 x 080 mm 1 9325191037101

15/CT 371 x 279 x 246 mm 15 19325191037108

18.0 Usage Instructions/Recommended Directions For Use:

Meat 9 Kg Meal 1 Kg Water 2 KG Note: Hang sausages overnight in chiller to stabilize

### 19.0 Additional Information:

This product contains added Sulphites 5940 ppm (theoretical).

### 20.0 Image:

Inner



Outer



Next Review Date: 14 June 2022

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BUNZL\_SPEC LES0500104.xlsx 14/06/2024 4