

# Product Specification

## Souvlaki Sprinkle

**Product Code** 20047

### Pack Sizes

Sales Code	Packaging
2170	10kg
4180	2kg

### Description

A blend of critically selected ingredients designed to impart flavour and eye appeal to poultry and meat portions.

### Physical

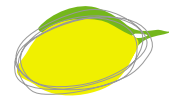
<b>Flavour</b>	Sweet, savoury, with herb backnotes
<b>Colour</b>	Burnt orange with dark yellow, red and green particulates.
<b>Odour</b>	Garlic, herb.
<b>Appearance</b>	A burnt orange free flowing powder with coarse herb and dried vegetable particulates

### Directions for Use

Sprinkle or dust evenly over moist chicken or meat portions.

### Regulatory Status

This product has been produced in accordance with the joint Australian and New Zealand Food Standards Code Volume 2. The appropriate section of Volume 2 Part 1 and 2 should be consulted for details of allowed application and necessary declaration of the ingredients and any food additives listed below. This product is "For Manufacturing Purposes Only".



## Ingredient Declaration

Dehydrated Vegetables, Salt, Sugar, Maltodextrin, Herbs & Spices, Flavour Enhancers (621, 635), Breadcrumbs [Wheat Flour, Water, Mixed Grains (Rye, Barley, Oats), Bakers Yeast, Vegetable Fibre, Gluten, Salt, Canola Oil, Sesame Seeds, Soy Flour, Semolina, Vinegar, Vegetable Gum (412), Sugar, Emulsifiers (481, 472e, 471), Preservatives (282, 200), Molasses, Acidity Regulators (341, 262), Milk Solids, Flavour, Fish Oil, Vitamins (Folic Acid, Thiamin)], Wheat Flour, Crumb [Wheat Semolina, Wheat Flour, Milk Solids Non Fat, Salt, Vegetable Oil, Mineral Salts (341,500), Emulsifier (481), Spice, Paprika Oleoresin (160c), Soy Derivatives], Wheat Fibre, Paprika Oleoresin (160c), Hydrolysed Vegetable Protein [Modified Starch (1400, 1450), Wheat], Chicken Powder Vegetable Powders, Cream Powder, Spice Extract, Flavours [Anti-caking Agent (551), Antioxidant (307), Milk Solids, Egg Derivatives, Wheat, Caffeine],

## 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

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

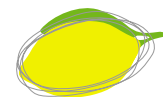
## GMO Status

Non-GMO

Please note that the above information is correct to the best of our knowledge in accordance with raw material supplier specifications. Company policy is to state that, although items are not sourced from, nor contain, GMO to the best of our knowledge, we make no claim of "GMO free".

## Mandatory Warnings/Advisory Statements

Allergen	Presence
Cereals Containing Gluten and their Products	Present
Crustacea and their products	Absent
Egg and Egg products	Present
Fish and Fish products	Present
Milk and Milk products	Present
Tree nuts and their products	Absent
Sesame Seeds and their products	Present
Peanuts and their products	Absent
Soybeans and their products	Present
Sulphite (in concentration >10mg/kg)	Absent
Bee pollen	Absent
Propolis	Absent
Royal Jelly	Absent



Allergen	Presence
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	Present
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

Due to the nature of the blending business, we carry an extensive inventory of raw materials, which may contain some, or all, of the allergens listed above in pure form or as components of other materials. The information stated is provided in good faith and is based upon both formulations and data provided by raw material suppliers. Flavour Makers GMP and HACCP Food Safety Plan ensure that cross contamination between production batches is kept to a minimum, however absolute guarantee cannot be given for all products.

### Country of Origin

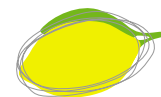
This product is manufactured in Australia using imported and local ingredients.

### Nutritional Analysis

NUTRITIONAL INFORMATION			
Servings per package: 100g			
Serving size: 100g			
		Average quantity per serving	Average quantity per 100g
Energy	kJ	1129	1129
Protein	g	6.7	6.7
Fat - Total	g	2.2	2.2
Fat - Saturated	g	0.3	0.3
Carbohydrate - Total	g	59.7	59.7
Carbohydrate - Sugar	g	22.0	22.0
Sodium	mg	7490	7490

Nutritional Information provided above is theoretical only and has been calculated from information obtained from Suppliers Specifications for ingoing raw materials. Nutritional Panel is in accordance with Food Standards Code, Amendment 53, Standard 1.2.8, Division 2, Clause 5, Subsection (1).

### Additional Sensitive Ingredients Information



<b>Ingredient</b>	<b>Presence</b>
Added Sugar	Present
Added Salt	Present
Added MSG	Present
Artificial Flavour	Present
Artificial Sweetener	Absent
Preservatives	Present
Antioxidant	Present
Hydrolysed Vegetable Protein	Present
Yeast and derivatives	Present
Herb & Spice Extracts	Present
Allium Genus (eg Onion, spring onion, leek, garlic)	Present
Allium Derivatives	Present
Legums (eg Beans, peas, lentils, beans sprouts)	Absent
Animal products and derivates	Present
Artificial Colour	Absent

### Microbiological Parameters

	<b>Target Limit</b>	<b>Critical Limit</b>
TPC/g	<100,000	1,000,000
MPN Coliforms (TCC)/g	<10	100
MPN E. Coli/g	<3	10
Salmonella In 25g	Not Detected	Not Detected
Yeast & Mould/g	500	1,000
Listeria Mono In 25g	Not Detected	Not Detected
Bacillus Cereus/g	<100	500
Staphylococcus Aureus/g	<100	100
Clostridium Perfingens/g	<100	100

Limits apply to all Flavour Makers products and raw materials. Supplier specifications for raw materials are to be deferred to in cases where these limits may not be appropriate.

Target limits express the anticipated results from testing. Results exceeding critical limits must prompt immediate action including retesting and further investigation, recall of product or rejection of raw materials.

