

Product Specification

Italiano Spice

Product Code 20372

Pack Sizes

Sales Code	Packaging
3052	2kg
2100	5kg

Description

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

Physical

Flavour	Savoury tomato, supported with herbs
Colour	Red with green flecks
Odour	Tomato and herb
Appearance	Free-flowing powder

Directions for Use

Can be used as a sprinkle directly onto meat portion, or as a marinade using the following directions:

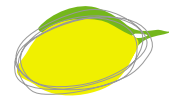
Mix 100g of Spice with 100ml of Water, pour over 1 Kg meat and tumble.

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

Sugar, Maltodextrin, Salt, Tomato Powder [Anti-caking Agent (551)], Herbs and Spices, Vegetable Gums (461, 415), Vinegar Powder [Modified Maize Starch (1401)], Dehydrated Vegetables, Dried Olives, Paprika Oleoresin (160c), Food Acids (330,262), Yeast Extract, Flavour (Wheat).



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.

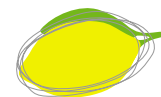
GMO Status

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	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
Sulphite (in concentration >10mg/kg)	Absent
Bee pollen	Absent
Propolis	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



Allergen	Presence
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

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 local and imported ingredients.

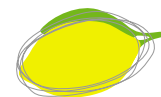
Nutritional Analysis

NUTRITIONAL INFORMATION			
Servings per package: 100g			
Serving size: 100g			
		Average quantity per serving	Average quantity per 100g
Energy	kJ	1462	1462
Protein	g	2.6	2.6
Fat - Total	g	1.3	1.3
Fat - Saturated	g	0.2	0.2
Carbohydrate - Total	g	78.8	78.8
Carbohydrate - Sugar	g	53.4	53.4
Sodium	mg	4121	4121

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

Ingredient	Presence
Added Sugar	Present
Added Salt	Present
Added MSG	Absent
Artificial Flavour	Absent
Artificial Sweetener	Absent



Ingredient	Presence
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
Legums (eg Beans, peas, lentils, beans sprouts)	Absent
Animal products and derivates	Absent
Artificial Colour	Present

Microbiological Parameters

	Target Limit	Critical Limit
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 Perfringens/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.