

Product Specification

Peking Spice/Glaze

Product Code 40053

Pack Sizes

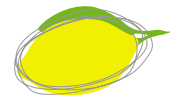
| Sales Code | Packaging |
|------------|-----------|
| 2140 | 5kg |
| 4350 | 3x2kg |

Description

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

Physical

| | |
|-------------------|---------------------|
| Flavour | Sweet oriental |
| Colour | Pale red powder |
| Odour | Chinese five spice |
| 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, Breadcrumbs [Wheat Flour, Water, Mixed Grains (Rye, Barley, Oats), Baker's 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)], Salt, Hydrolysed Vegetable Protein [Maltodextrin, Modified Starch (1400, 1450), Flavour, Palm Oil], Spices, Vegetable Powders, Wheat Fibre, Soy Sauce Powder, Colours [150d - Sulphites, 102, 110, 124], Vegetable Gum (415), Flavour Enhancer (635), Anticaking Agent (551).

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.

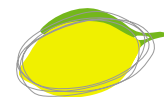
GMO Status

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".

Irradiation Status

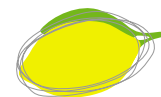
No



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 | 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) | Present |
| 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 | Present |
| 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 | Present |
| 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.



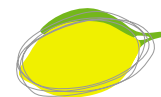
Country of Origin

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

Nutritional Analysis

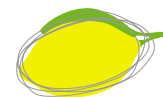
| NUTRITIONAL INFORMATION | | | |
|--------------------------------|----|---------------------------------|------------------------------|
| Servings per package: 100g | | | |
| Serving size: 100g | | | |
| | | Average quantity per serving | Average quantity per 100g |
| Energy | kJ | 1291 | 1291 |
| Protein | g | 5.4 | 5.4 |
| Fat - Total | g | 1.2 | 1.2 |
| Fat - Saturated | g | 0.3 | 0.3 |
| Carbohydrate - Total | g | 67.6 | 67.6 |
| Carbohydrate - Sugar | g | 52.5 | 52.5 |
| Sodium | mg | 5905 | 5905 |

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 | Present |
| Artificial Sweetener | Absent |
| Preservatives | Present |
| Antioxidant | Absent |
| Hydrolysed Vegetable Protein | Present |
| Yeast and derivatives | Present |
| Herb & Spice Extracts | Absent |
| Allium Genus (eg Onion, spring onion, leek, garlic) | Present |
| Allium Derivatives | Absent |
| Legumes (eg Beans, peas, lentils, beans sprouts) | Absent |
| Animal products and derivates | Present |
| Artificial Colour | Present |
| Lupin | Absent |
| Chilli | Absent |
| Celery | Absent |



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/g | 500 | 1,000 |
| 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.

Additional Information

This product contains sulphites 11 ppm (theoretical), naturally occurring from garlic powder.