New Food Coatings Pty Limited trading as:
Newly Weds Foods (Australia)
32 Davis Road, Wetherill Park, N.S.W., Australia 2164
P.O. Box 7013, Wetherill Park, Australia 2164
Tel: +61 (2) 9426 9300 , Fax: +61(2)9604 4633
Website: www.nwfap.com

FINISHED PRODUCT SPECIFICATION

Newly Weds Foods (Australia) has used diligent care to ensure that the information provided in this document is true and accurate at the time of issue. Customers will need to satisfy themselves whether the information is adequate for the purposes of labelling and declarations, in addition to the suitability of the product for any particular purpose or application.

Please take time to review this specification to ensure you are satisfied with the technical information provided. Any enquiries or objections should be raised with the Regulatory Department (RTIS@newlywedsfoods.com.au) within 10 working days, otherwise the content is regarded as accepted.

GENERAL INFORMATION	
PRODUCT NAME	Pineapple Cure 5.25kg (10 X 525g in a Box) 4 Boxes per Carton
PRODUCT CODE	4008
PRODUCT INFORMATION	
PRODUCT DESCRIPTION	Complete curing compound for corned beef with the aroma of pineapple juice.
DOSAGE or USAGE RATE	Use 525g with 4.5kg of salt and 45 litres of water to make brine.
INGREDIENT INFORMATION	
INGREDIENTS	Salt, Mineral Salts (451, 450, 452), Antioxidant (316), Preservative (250), Canola Oil, Flavour.
SULPHITES	None Added
ALLERGEN CROSS CONTACT	Please request the AFGC PIF for this product for cross contact allergen information.
SENSITIVITY & OTHER SUBSTANCES	Nitrite.
COUNTRY OF ORIGIN	Made in Australia from 44 % Australian ingredients.
NUTRITION INFORMATION	Per 100g *calculated from supplier provided information
ENERGY	13 kJ
PROTEIN	0.0 g
FAT, TOTAL	0.4 g
FAT, SATURATED	0.0 g
CARBOHYDRATE	0.0 g
SUGARS	0.0 g
DIETARY FIBRE	0.0 g
SODIUM	32193 mg
ORGANOLEPTIC SPECIFICATIONS	
APPEARANCE and AROMA	White free flowing powder with fresh pineapple aroma. Contains Nitrite, do not ingest.
PACKAGING INFORMATION	
SHELF LIFE	6 months
RECOMMENDED STORAGE CONDITIONS	Store 25°C and max 65% relative humidity
AUTHORISATION	
DATE ISSUED	28/10/2022
VERSION #	9
STATUS	Commercial
ISSUED BY	KMEYERS