Product Specification

Beer Sausage Pre-Mix

Product Code 21658

Pack Sizes

Sales Code	Packaging
7280	16x1kg

Description

A blend of critically selected ingredients designed for the making of beer flavoured sausages.

Physical

Flavour	Savoury
Colour	Tan with white, green and red particulates.
Odour	Savoury
Appearance	Free-flowing powder with particulates.

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Directions for Use

BEER SAUSAGE
USAGE: 1.5 Litres (7.5%) Beer, 1.5kg (7.5%) Chilled Water, 1kg (5%) Beer Sausage Pre-Mix, 16kg (80%) Meat 85CL

CONTINENTAL BEER SAUSAGE
USAGE: 11.2kg (56%) Red Meat 85CL, 4.8kg (24%) Pork, 1.5 Litres (7.5%) Beer, 1kg (5%) Beer Sausage Pre-Mix

Add beer first and then water and mix well. Note, do not use more than the recommended amount of water as the mixture may become too wet. Add Beer Sausage Pre-Mix into water/beer. Mix well. Add meat, mix well and form into sausages as per usual process.

Regulatory Status

This product has been produced in accordance with the requirements of FSANZ Code.

Ingredient Declaration

Salt, Maltodextrin, Dehydrated Vegetables, Potato Starch, Sugar, Mineral Salt (451), Tomato Powder, Wheat Fibre (Gluten Free), Onion Powder, Herbs & Spices, Preservative (223), Spice Extract.

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

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

GMO Status

Non-GMO

Irradiation Status

No

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Mandatory Warnings/Advisory Statements

Allergen	Presence
Cereals Containing Gluten and their Products	Absent
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
Added Sulphite (in concentration >10mg/kg)	Present
Lupin	Absent
Bee pollen	Absent
Propolis	Absent
Honey	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
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

Flavour Makers has in place Quality and Food Safety Systems to address allergen management.

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Country of Origin

Made in Australia from at least 26% Australian ingredients

Nutritional Analysis

NUTRITION INFORMATION Serving size: 100g			
		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1019	1019
Energy	kcal	243	243
Protein	g	3.1	3.1
Fat - Total	g	1.5	1.5
Fat - Saturated	g	0.3	0.3
Cholesterol	mg	0	0.0
Carbohydrate - Total	g	50.8	50.8
Carbohydrate - Sugar	g	16.6	16.6
Dietary Fibre	g	7.9	7.9
Sodium	mg	11177	11177
Potassium	mg	445	445

Nutrition information provided above are theoretical averages only and have been calculated from information obtained from Suppliers Specifications for ingoing raw materials.

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Additional Sensitive Ingredients Information

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

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Microbiological Parameters

	Target Limit	Critical Limit
Mould/g	500	1,000
MPN Coliforms (TCC)/g	<10	100
MPN E. Coli/g	<3	10
Salmonella In 25g	Not Detected	Not Detected
TPC/g	<100,000	1,000,000
Yeast/g	500	1,000

Additional Information

This product contains sulphites 11222 ppm (theoretical), and when used at the suggested DFU of 5% and taking into consideration of a 20% loss during transportation and storage this value will be <500ppm

The title relates to the use of Beer* in the making of these sausages

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