Product Specification

BBQ Plum Spice/Glaze - Natural GF

Product Code 22615

Pack Sizes

Sales Code	Packaging
SGGF1050	4x2.5kg
SGGF1055	500g
SGGF1051	8x600g
SGGF1052	15kg

Description

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

Physical

Flavour	Sweet, smoky notes with fruity characters
Colour	Brown powder
Odour	Smoke and fruit aroma
Appearance	Free flowing powder

223-225 Governor Road, Braeside
Victoria Australia 3195
E info@flavourmakers.com.au
T +61 3 9580 3344 F +61 3 9580 4222
Interstate 1800 FLAVOUR
ABN 65 005 953 168
flavourmakers.com.au

Directions for Use

Can be used as a glaze directly onto meat portion, or as a marinade using the following directions:
Glaze: Use 100g (10%) of spice per kilogram (90%) of meat. Tumble and allow to stand for 5 minutes for the glaze to develop. (Dosage can vary 8% to 10%)
Marinade: Mix 50% glaze with 50% water (1:1 ratio), apply marinade at 20% of meat weight and tumble. Example 100g spice to 100g water and apply to 1kg of meat.

Regulatory Status

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

Ingredient Declaration

Sugar, Salt, Colours (Caramel I, Cochineal Extract, Annatto, Paprika Oleoresin), Vegetable Powders, Smoke Flavour, Vegetable Gums (Xanthan, Guar), Plum Powder (1%), Spices, Food Acid (Citric Acid), Natural Flavour.

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

GMO Status

Non-GMO

Irradiation Status

No

223-225 Governor Road, Braeside
Victoria Australia 3195
E info@flavourmakers.com.au
T +61 3 9580 3344 F +61 3 9580 4222
Interstate 1800 FLAVOUR
ABN 65 005 953 168
flavourmakers.com.au

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)	Absent
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.

223-225 Governor Road, Braeside
Victoria Australia 3195
E info@flavourmakers.com.au
T +61 3 9580 3344 F +61 3 9580 4222
Interstate 1800 FLAVOUR
ABN 65 005 953 168
flavourmakers.com.au

Country of Origin

Packed in Australia from at least 70% Australian ingredients

Nutritional Analysis

NUTRITION INFORMATION Serving size: 100g			
		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1402	1402
Energy	kcal	334	334
Protein	g	0.9	0.9
Fat - Total	g	0.5	0.5
Fat - Saturated	g	0.1	0.1
Carbohydrate - Total	g	83.2	83.2
Carbohydrate - Sugar	g	74.0	74.0
Dietary Fibre	g	2.1	2.1
Sodium	mg	4746	4746

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

223-225 Governor Road, Braeside
Victoria Australia 3195
E info@flavourmakers.com.au
T +61 3 9580 3344 F +61 3 9580 4222
Interstate 1800 FLAVOUR
ABN 65 005 953 168
flavourmakers.com.au

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	Absent
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	Present
Chilli	Absent
Celery	Absent
Palm Oil	Absent

223-225 Governor Road, Braeside
Victoria Australia 3195
E info@flavourmakers.com.au
T +61 3 9580 3344 F +61 3 9580 4222
Interstate 1800 FLAVOUR
ABN 65 005 953 168
flavourmakers.com.au

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

223-225 Governor Road, Braeside
Victoria Australia 3195
E info@flavourmakers.com.au
T +61 3 9580 3344 F +61 3 9580 4222
Interstate 1800 FLAVOUR
ABN 65 005 953 168
flavourmakers.com.au