Steggall Nutrition Pty Ltd
Unit 5 /511 Tarragindi Rd, PO Box 408, Salisbury, QLD 4107
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lab@steggallnutrition.com
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PRODUCT DATA SHEET

Product Name

GOURMET GRANNY'S TASTY ONION GRAVY PREMIX

Product Code

4342

Product Description

A blend of ingredients that when prepared as directed produces an onion gravy.

Food Standards Australia New Zealand (FSANZ) Regulatory Status

This product is a non-standardised food that uses ingredients permitted under the Australia New Zealand Food Standards Code.

Country of Origin Statement

Packed in Australia from at least 45% Australian ingredients.

Ingredient Declaration

Modified Starch (1422), Onion, Salt, Flavour (**Wheat**), Beverage Whitener [Glucose Syrup Solids, Hydrogenated Vegetable Oil, **Milk** Protein, Mineral Salts (340, 451, 452), Emulsifiers (471, 481, **Soy** Lecithin), Anti-Caking Agent (551), Flavour], Onion Powder, Colour (150c), Spice, Flavour Enhancer (635).

Contains Wheat, Milk & Soy

Allergen Declaration

Wheat, Milk & Soy

The Steggall Nutrition site manufactures products containing the following allergens: Milk, Soy, Egg, Gluten and Fish. The intentional presence of allergens is declared in the allergen declaration above. Our allergen management program is designed to avoid allergenic residue cross contamination. The accidental presence of any allergens not declared in this datasheet has occurred outside the controls of Steggall Nutrition. Steggall Nutrition takes all care to achieve full compliance with industry best practice of allergen management. If any allergen 'free' claims are to be made, testing will be conducted to validate these claims.

Shelf Life

3 years from date of manufacture when stored according to recommended storage conditions. (Steggall Nutrition's recommendation is 2 years)
Product to be stored unopened in a cool and dry atmosphere, ideally less than 25°C.

Directions for Use & Storage

Add 32g of powder to 300mL of water and whisk until thoroughly mixed. Heat to boiling, stirring continuously. Cover and simmer gently for 5 minutes, stirring occasionally.

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Nutrition Information Panel

NUTRITION INFORMATION Servings per package: 4 Serving size: 8g plus 75mL water			
	Average Quantity per Serving of Premix	Average Quantity per 100g of Premix	Average Quantity per 100mL (when prepared as directed)
Energy	108kJ (26Cal)	1350kJ (322Cal)	135kJ (32Cal)
Protein	Less than 1g	6.0g	Less than 1g
Fat, Total	Less than 1g	4.4g	Less than 1g
- Saturated	0.3g	4.0g	0.4g
Carbohydrate	5.1g	63.1g	6.4g
- Sugars	1.3g	16.8g	1.6g
Sodium	509mg	6360mg	638mg

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Mandatory Declaration of Certain Substances

FOOD SUBSTANCE	Present in Product	Present in same factory
Cereals containing gluten and their products, namely wheat, rye, barley, oats, spelt and their hybridized strains	**YES**	Yes
Crustacean & their products	No	Yes
Egg & Egg products	No	Yes
Fish & fish products (including mollusc & fish oils)	No	Yes
Milk & milk products	**YES**	Yes
Peanuts & peanut products (including peanut oil)	No	No
Soybeans & their products (including **Soy**bean oils)	**YES**	Yes
Tree nuts & their products (excluding coconut)	No	No
Sesame seeds & their products	No	No
Added Sulphites (in concentrations of 10 mg/kg or more)	No	Yes

Mandatory Advisory or Warning Statements

FOOD / COMPONENT	Present	Statement required
Bee Pollen	No	No
Aspartame or aspartame- acesulphame salt	No	No
Quinine	No	No
Guarana or extracts of Guarana	No	No
Phytosterols, phytostanols or their esters	No	No
Propolis	No	No
Royal Jelly	No	No
Lactitol, Maltitol, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol.	No	No

Dietary Suitability

	Suitable	Certified
Lacto Vegetarian	Yes	No
Ovo Lacto Vegetarian	Yes	No
Vegan	No	No
Halal	Yes	No
Kosher	No	No
Organic	No	No

Microbiological Specifications

SPC	< 100,000 cfu/g
E.coli	Not Detected in 1g
Salmonella	Not Detected in 25g

Flavour Status

☐ Natural
☑ Synthetic

Colour Status

☐ Natural
☐ Artificial
☑ Not Defined

GMO Status

This product DOES NOT contain any genetically modified ingredients and does not require labelling in accordance with the FSANZ Std. 1.5.2 Food Produced using Gene Technology.

Packaging

Pack Size (Net weight): 32g

Primary Packaging:

- Preprinted Paper/Foil/Poly Laminate Sachet.

Secondary Packaging:

- 15 x 32g Sachets are packed into a flavour specific red coloured inner crash lock carton.

Tertiary Packaging:

- 10 x crash lock inner cartons are packed into every shipper.

Product Traceability

- The **Batch Number/Code** and **Best Before** date will be applied to the label and carton at the time of manufacture.

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