Beerenberg Pty Ltd
PO Box 240
Mount Barker Road
Hahndorf South Australia 5245
ABN 691 5849 8974
V (61 8) 8388 7272
F (61 8) 8388 1108
E admin@beerenberg.com.au
www.beerenberg.com.au

FROM THE BEERENBERG FAMILY FARM

Product Specification

Commercial in Confidence

PRODUCT NAME	BBQ Sauce		
PRODUCT SIZE	300ml		
MANUFACTURER	Beerenberg Pty Ltd		
PRODUCT DESCRIPTION	Barbeque Sauce with Maximum Flavour, Authentic Colour and Texture.		
SCIENTIFIC DESCRIPTION	pH less than 4.5		
FOOD STANDARD REQUIREMENTS	Complies with the Australian Food Standards Code and Food Act 2001.		
EAN / GTIN NUMBER	9311485504862	**TUN NUMBER**	29311485504866
PRODUCT REFERENCE NUMBER	BBQ300		
COUNTRY OF ORIGIN STATEMENT	Made in Australia with at least 95% Australian Ingredients.		

PRODUCT INFORMATION
This sauce was developed on Beerenberg farm to compliment all red and white meats, as well as sausages and vegetables.

PACKAGING			
RETAIL PACK:			
PACK SIZE / WEIGHT / VOLUME	300ml	**PACKAGING TYPE**	Glass Bottle, Metal Lid
		DIMENSIONS	59mm x 207mm [Width x Height]
		TARE WEIGHT	260g approximate average
OUTER CARTON:			
PACK SIZE / COUNT	8 Units per Carton	**PACKAGING TYPE**	Paperboard cartons
WEIGHT PER CARTON	5.0 kg Average	**DIMENSIONS**	242 x 122 x 213mm [Length x Width x Height]
OUTERS ON A LAYER	40	**LAYERS ON A PALLET**	4
OUTERS VOLUME	0.007 M^3	**PALLET VOLUME**	1.3 M^3
CARTON CONFIGURATION IN AN INNER		4 x 2 x 1 [Length x Width x Height]	

CHARACTERISING INGREDIENTS What are the key characterising ingredients?	**PRODUCT INGREDIENT**	**% QUANTITY IN FINAL PRODUCT**
	Nil	

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON RETAIL PACK	Tomato, Sugar, Vinegar, Lemon Juice, Sea Salt, Cornflour, Caramelised Sugar Syrup, Citric Acid, Natural Smoke Flavour, Spices, Molasses, Xanthan Gum, Garlic. GLUTEN FREE. VEGAN.

GENETICALLY MODIFIED PRODUCTS (GMO) and IRRADIATION Is this product required to identify any issues related to Gene Technology and Product Irradiation in accordance FSANZ Food Standards Code?	No.
MANDATORY and ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Allergens declared in Bold in Ingredient List.
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Best Before Date Code.
SERVING INSTRUCTIONS	Ready to Eat.
NUTRITION, HEALTH and MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	Gluten Free. Vegan.

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ALLERGENS	Name of Allergen	Specify % of derivative in product	DIRECT INGREDIENT		CROSS CONTACT	
			Yes	No	Yes	No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt)			☐	☒	☐	☒
Crustaceans and products			☐	☒	☐	☒
Eggs and products			☐	☒	☐	☒
Fish and products			☐	☒	☐	☒
Peanuts and products			☐	☒	☐	☒
Soybeans and products			☐	☒	☐	☒
Milk and products			☐	☒	☐	☒
Nuts and products			☐	☒	☐	☒
Sesame seeds and products			☐	☒	☐	☒
Sulphur dioxide and sulphites at concentrations			☐	☒	☐	☒
Lupin			☐	☒	☐	☒

NUTRITION INFORMATION:			
PRODUCT		BBQ Sauce 300ml	
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		SA Pathology Report No: RN1193836	
SERVINGS PER PACKAGE:		23.7	
SERVING SIZE		15 g	
All Values are Average Values.		**QUANTITY PER SERVING g**	**QUANTITY PER 100 g**
ENERGY	kJ	80 kJ	530 kJ
PROTEIN	g	Less than 1 g	1.1 g
	Gluten	Not Detected	Not Detected
FAT	TOTAL g	Less than 1 g	Less than 1 g
	SATURATED g	Less than 1 g	Less than 1 g
CARBOHYDRATE	TOTAL g	4.5 g	30.0 g
	SUGARS g	4.4 g	29.0 g
SODIUM	mg	99 mg	660 mg

ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL, QUALITY and ORGANOLEPTIC CRITERIA	ANALYTICAL and CHEMICAL: pH less than 4.5
	MICROBIOLOGICAL: Yeasts and moulds are Less than 100 CFU per gram
	SENSORY and ORGANOLEPTIC: Meets Beerenberg's internal criteria relating to Taste, Colour and Texture specific to this product.
DISTRIBUTION, STORAGE and HANDLING REQUIREMENTS	Store between 4˚ and 25˚ away from direct sunlight Relative Humidity less than 60%. Refrigerate After Opening
SHELF LIFE CRITERIA	24 Months Best Before Date
METHOD OF PRESERVATION	pH less than 4.5

HALAL SUITABLE	Yes	**HALAL CERTIFIED**	No
KOSHER SUITABLE	Not Applicable	**KOSHER CERTIFIED**	Not Applicable

Completed By:	Haydn Gamma	**Position:**	Food Technologist
Phone Contact:	+61 432 170 098	**Issue Date:**	14 January 2022
Email Contact	haydng@beerenberg.com.au	**Replaces Issue:**	03 December 2020