

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



Product Specification

Commercial
in
Confidence

PRODUCT NAME	Mint Jelly		
PRODUCT SIZE	185g net		
MANUFACTURER	Beerenberg Pty Ltd		
PRODUCT DESCRIPTION	Mint Jelly 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	93560863	TUN NUMBER	19311485560865
PRODUCT REFERENCE NUMBER	MIN185		
COUNTRY OF ORIGIN STATEMENT	Made in Australia from at least 98% Australian Ingredients		

PRODUCT INFORMATION

We craft our Mint Jelly using the freshest Australian grown mint, bursting with flavour. Serve generously with succulent roast lamb or toss with buttery greens.

PACKAGING

UNIT:			
PACK SIZE / WEIGHT / VOLUME	185g net	PACKAGING TYPE	Glass Jar, Metal Lid
		DIMENSIONS	59 x 59 x 91 mm [Length x Width x Height]
		TARE WEIGHT	160.5g approximate average
OUTER CARTON:			
COUNT	8 units per carton	PACKAGING TYPE	Paperboard cartons
WEIGHT PER CARTON	2.9kg average	DIMENSIONS	240 x 120 x 92 mm [Length x Width x Height]
OUTERS ON A LAYER	40	LAYERS ON A PALLET	10
OUTERS VOLUME	0.0026m³	PALLET VOLUME	1.41m³
UNIT CONFIGURATION IN AN OUTER		4 x 2 x 1 [Length x Width x Height]	

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Garden Mint	0.5%

PRODUCT LABELLING DETAILS

INGREDIENT DECLARATION ON RETAIL PACK	Sugar, Vinegar, Water, Glucose, Balsamic Vinegar, Pectin, Garden Mint (0.5%), Colour (141), Natural Flavour. GLUTEN FREE. VEGAN.
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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		PRESENT IN SAME FACILITY	
			Yes	No	Yes	No
Any of the following cereals (including hybridised strains thereof) if they contain *gluten:						
• Barley			☐	☒	☒	☐
• Oats			☐	☒	☐	☒
• Rye			☐	☒	☐	☒
Wheat (including its hybridised strain) irrespective of whether it contains gluten						
• Wheat			☐	☒	☒	☐
Any of the following tree nuts:						
• Almond			☐	☒	☐	☒
• Brazil nut			☐	☒	☐	☒
• Cashew			☐	☒	☐	☒
• Hazelnut			☐	☒	☐	☒
• Macadamia			☐	☒	☐	☒
• Pecan			☐	☒	☐	☒
• Pine nut			☐	☒	☐	☒
• Pistachio			☐	☒	☐	☒
• Walnut			☐	☒	☐	☒
Crustacea			☐	☒	☒	☐
Egg			☐	☒	☒	☐
Fish			☐	☒	☒	☐
Lupin			☐	☒	☐	☒
Milk			☐	☒	☒	☐
Mollusc			☐	☒	☐	☒
Peanut			☐	☒	☐	☒
Sesame			☐	☒	☒	☐
Soybean			☐	☒	☒	☐
Added sulphites > 10mg/kg			☐	☒	☒	☐

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NUTRITION INFORMATION			
PRODUCT		Mint Jelly 185g net	
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		SA Pathology Report No: RN1361821	
SERVINGS PER PACKAGE		12.3	
SERVING SIZE		15 g	
All Values are Average Values.		QUANTITY PER SERVING (g)	QUANTITY PER 100 g
ENERGY	kJ	153 kJ	1020 kJ
PROTEIN	g	Less than 1 g	Less than 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	9.0 g	60.0 g
	SUGARS g	6.9 g	46.0 g
SODIUM	mg	Less than 5 mg	8.5 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	No
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Completed By:	Haydn Gamma	Position:	Food Technologist
Phone Contact:	+61 432 170 098	Issue Date:	12 December 2023
Email Contact:	haydng@beerenberg.com.au	Replaces Issue:	07 April 2022