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	PRODUCT SPECIFICATION	Product Code:	**SEAS933 SEA933-01 SEAS933-JR**
	SZECHUAN SEASONING	Issue No:	AFGC-S-3
		Change Notice No:	2
		Date Issued:	23/04/2024

Product Identification	
Product Name	Szechuan Seasoning
Country of Origin	Blended and Packed in Australia from Local and Imported Ingredients Primary components from Australia, China, India, Spain, New Zealand, and Vietnam.
Description	A hot, savory blend with notes of szechuan pepper and chilli.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Rice Flour, Sugar, Salt, Dextrose, Spices, Dehydrated Vegetables, Vegetable Protein Extract (Vegetable Protein Extract, Rice Bran Oil), Canola Oil, Spice Extract (paprika) (Paprika Oleoresin, Sunflower Oil), Food Acid (330).

Personal Diet & Regulations	
Allergens due to ingredient nature	Szechuan Seasoning contains sulphites, and/or derivatives thereof.
Allergen cross-contact statement	No declarable allergens, as per VITAL assessment.
GMO statement	Szechuan Seasoning is a non GM product.
Halal accreditation	Szechuan Seasoning is Halal suitable (validation means: Individual ingredient assessment).
Kosher accreditation	Szechuan Seasoning is Kosher suitable (validation means: Individual ingredient assessment).

Nutritional Information			
Nutrient		**Average quantity per 100g**	**Units**
Energy		1280	kJ
Protein		5.1	g
Fat	Total	4.3	g
	Saturated	0.6	g
Carbohydrate	Total	58.6	g
	Sugars	33	g
Sodium		7340	mg
Data from theoretical source (FSANZ, USDA, Supplier Database, NIP Calculator. Average values subject to seasonal variation.).			

Organoleptic Specification(s)	
Test / Parameter	**Specification**
Colour	Orange with dark red particles
Flavour	Well balanced, hot with notes of szechuan and chilli
Aroma	Typical of ingredients used

Physical Specification(s)		
Test / Parameter	**Specification**	**Units**
Extraneous Matter	≤ 0.1	%

Microbiological Specification(s)		
Test / Parameter	**Specification**	**Units**
E. Coli	≤ 10	cfu/g
Salmonella	Not Detected	/25g

Chemical Specification(s)		
Test / Parameter	**Specification**	**Units**
Moisture	≤ 12	%
Water Activity	≤ 0.69	N/A

Packaging description:	Multi-wall paper bag with inner polyethylene liner and sewn closure (15 KG), or blue high density polybag, or food grade plastic/foil pouch (1 KG), or lid sealed plastic jar (650 G). No staples, wire closure or castrating rings to be used.
Traceability comments:	
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	15 or 1 or 0.65kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a cool, dry place, away from direct sunlight If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: George Yik	Signature: GY	Date: 23/04/2024
Authorised by: Liviu Gorgos	Signature: LG	Date: 23/04/2024