

FINISHED PRODUCT SPECIFICATION

Newly Weds Foods (Australia) has used diligent care to ensure that the information provided in this document is true and accurate at the time of issue. Customers will need to satisfy themselves whether the information is adequate for the purposes of labelling and declarations, in addition to the suitability of the product for any particular purpose or application.

Please take time to review this specification to ensure you are satisfied with the technical information provided. Any enquiries or objections should be raised with the Regulatory Department (RTIS@newlywedsfoods.com.au) within 10 working days, otherwise the content is regarded as accepted.

GENERAL INFORMATION

PRODUCT NAME Garlic Butter Glaze 2kg Pail (4 units per Box)

PRODUCT CODE Q1082-104

PRODUCT INFORMATION

PRODUCT DESCRIPTION A dry seasoned glaze for use on meat, poultry and fish surface. The glaze can also be used as a marinade when made up with water according to directions.

DOSAGE or USAGE RATE Apply dry or mix 1 part glaze with 2 parts water.

INGREDIENT INFORMATION

INGREDIENTS Maltodextrin (Maize), Dextrose (Tapioca, Maize), Salt, Flavour (**Milk**), Dehydrated Vegetable (Garlic 3.2%), Thickener (415), Herb & Spices, Canola Oil, Vegetable Gum (412), Colour (100), Antioxidant (392).

CONTAINS Milk.

SULPHITES 6 mg/kg

ALLERGEN CROSS CONTACT Please request the AFGC PIF for this product for cross contact allergen information.

SENSITIVITY & OTHER SUBSTANCES Garlic, Parsley, Celery.

COUNTRY OF ORIGIN Made in Australia from 16 % Australian ingredients.

NUTRITION INFORMATION

Per 100g *calculated from supplier provided information

ENERGY 1360 kJ

PROTEIN 1.0 g

FAT, TOTAL 2.6 g

FAT, SATURATED 1.0 g

CARBOHYDRATE 71.8 g

SUGARS 27.1 g

DIETARY FIBRE 3.4 g

SODIUM 6229 mg

ORGANOLEPTIC SPECIFICATIONS

APPEARANCE and AROMA A yellow free flowing powder with green particulates.
Garlic butter flavour and aroma.

PACKAGING INFORMATION

SHELF LIFE 12 months

RECOMMENDED STORAGE CONDITIONS Store 25°C and max 65% relative humidity

AUTHORISATION

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VERSION # 9

STATUS Commercial

ISSUED BY MNGUYEN