New Food Coatings Pty Limited trading as:
Newly Weds Foods (Australia)
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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	Gourmet Herb & Garlic Coating 5kg Bag
PRODUCT CODE	Q1082-010
PRODUCT INFORMATION	
PRODUCT DESCRIPTION	Seasoned coatings for meat & poultry products
DOSAGE or USAGE RATE	As required
INGREDIENT INFORMATION	
INGREDIENTS	**Wheat** Flour, Dehydrated Vegetables (Garlic 2.1%), Herbs 2.5%, Canola Oil, Yeast, Sugar, Salt, **Wheat** Gluten**,** Processing Aid (**Wheat**)
CONTAINS	**Wheat, Gluten.**
SULPHITES	None Added
ALLERGEN CROSS CONTACT	Please request the AFGC PIF for this product for cross contact allergen information.
SENSITIVITY & OTHER SUBSTANCES	Onion, Garlic, Parsley, Yeast.
COUNTRY OF ORIGIN	Made in Australia from 87 % Australian ingredients.
NUTRITION INFORMATION	Per 100g *calculated from supplier provided information
ENERGY	1503 kJ
PROTEIN	10.8 g
FAT, TOTAL	4.6 g
FAT, SATURATED	0.6 g
CARBOHYDRATE	65.6 g
SUGARS	5.4 g
DIETARY FIBRE	4.4 g
SODIUM	166 mg
ORGANOLEPTIC SPECIFICATIONS	
APPEARANCE and AROMA	Breadcrumbs with white, green, red colourful particulates. Typical of cereal aroma with herb & garlic profile
PACKAGING INFORMATION	
SHELF LIFE	12 months
RECOMMENDED STORAGE CONDITIONS	Store 25°C and max 65% relative humidity
AUTHORISATION	
DATE ISSUED	05/10/2023
VERSION #	10
STATUS	Commercial
ISSUED BY	JMA