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	Flavour Rite Herb and Garlic Sprinkle 12kg Bag
PRODUCT CODE	3961D
PRODUCT INFORMATION	
PRODUCT DESCRIPTION	Flavour-Rite Herb and Garlic Sprinkle is a decorative coating blend with a herb and garlic flavour.
DOSAGE or USAGE RATE	Use as coating premix for meat and poultry.
INGREDIENT INFORMATION	
INGREDIENTS	Dehydrated Vegetables, Herbs, Sugar, Salt, Canola Oil.
SULPHITES	None Added
ALLERGEN CROSS CONTACT	Please request the AFGC PIF for this product for cross contact allergen information.
SENSITIVITY & OTHER SUBSTANCES	Garlic, Onion, Parsley.
COUNTRY OF ORIGIN	Made in Australia from 19 % Australian ingredients.
NUTRITION INFORMATION	Per 100g *calculated from supplier provided information
ENERGY	1347 kJ
PROTEIN	11.0 g
FAT, TOTAL	3.9 g
FAT, SATURATED	0.5 g
CARBOHYDRATE	57.4 g
SUGARS	25.8 g
DIETARY FIBRE	4.9 g
SODIUM	1634 mg
ORGANOLEPTIC SPECIFICATIONS	
APPEARANCE and AROMA	Yellow, green and red particulates. Typical of garlic and onion with strong aromatic herbs note.
PACKAGING INFORMATION	
SHELF LIFE	12 Months
RECOMMENDED STORAGE CONDITIONS	Store 25°C and max 65% relative humidity
AUTHORISATION	
DATE ISSUED	14/08/2023
VERSION #	Original
STATUS	Commercial
ISSUED BY	MNGUYEN