Newly Weds Foods (Australia)
32 Davis Road, Wetherill Park, N.S.W., Australia 2164
P.O. Box 7013, Wetherill Park, Australia 2164
Tel: +61 (2) 9426 9300 , Fax: +61(2)9604 4633
Website: www.nwfap.com

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 CODE	Q5580
PRODUCT NAME	Contrit Reddening Aid 1kg Bag (15 units/box)
PRODUCT INFORMATION	
PRODUCT DESCRIPTION	A reddening additive for use in precured meat cubes application.
DOSAGE or USAGE RATE	6g/kg Finished Product
INGREDIENT INFORMATION	
INGREDIENT DECLARATION	Dextrose (Tapioca, Maize), Antioxidants (301, 307b), Flavour Enhancer (621), Canola Oil, Colour (160c), Spice Extract.
MANDATORY ALLERGEN STATEMENT	None added
SULPHITE (≥10mg/kg needs declaration)	7 mg/kg
ALLERGEN CROSS CONTACT	Please request the AFGC PIF for this product for cross contact allergen information
SENSITIVITY & OTHER SUBSTANCES	Flavour Enhancer (621).
COUNTRY OF ORIGIN	Made in Australia from 1% Australian ingredients.
NUTRITION INFORMATION	Per 100g *calculated from supplier provided information
ENERGY	1307 kJ
PROTEIN	0.1 g
FAT, TOTAL	1.4 g
FAT, SATURATED	0.1 g
CARBOHYDRATE	73.8 g
SUGARS	72.9 g
DIETARY FIBRE	0.0 g
SODIUM	2093 mg
ORGANOLEPTIC SPECIFICATIONS	
APPEARANCE and AROMA	A pale orange coloured free flowing powder with paprika, chilli flavour and aroma.
PACKAGING INFORMATION	
SHELF LIFE	12 months
RECOMMENDED STORAGE CONDITIONS	Store 25°C and max 65% relative humidity
AUTHORISATION	
DATE ISSUED	26 February 2021
VERSION #	7
STATUS	Commercial
ISSUED BY	A.GO