Product Specification

Irish Pork Sausage Premix (Gluten Free)

Product Code 50030N

Pack Sizes

Sales Code	Packaging	
7572N	10kg	
7100N	16x1kg	
7570	8.5kg	

Description

A blend of critically selected ingredients to be used as a pre-mix in the manufacture of fresh, flavoured sausages.

Physical

Flavour	Salty with pepper and mustard notes and slight heat
Colour	Beige with brown specks
Odour	Pepper
Appearance	Fine free flowing powder

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Directions for Use

9.0 Kg Meat & Fat (67CL minimum)
1.0 Kg Pre-mix
2.0 Kg Iced Water [NB. If using chicken meat (69CL minimum) use only 1.0 Kg Iced Water]
12.0 Kg Finished Block
Pre-mix dosage: 8.333%

Regulatory Status

This product has been produced in accordance with the requirements of FSANZ Code.

Ingredient Declaration

Rice Flour, Salt, Sugar, Mineral Salts (450, 452), Yeast Extract, Spices, Preservative (223), Maltodextrin

Labelling

Each label on or attached to the packaging will clearly state the:- Product Name, Sales Code, Net Weight, Batch Number, Best Before or Use by.

Shelf Life

Best Before 12 months from the date of manufacture when stored unopened in a clean, cool and dry location.

GMO Status

Non-GMO

Irradiation Status

No

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Mandatory Warnings/Advisory Statements

Allergen	Presence
Cereals Containing Gluten and their Products	Absent
Crustacea and their products	Absent
Egg and Egg products	Absent
Fish and Fish products	Absent
Milk and Milk products	Absent
Tree nuts and their products	Absent
Sesame Seeds and their products	Absent
Peanuts and their products	Absent
Soybeans and their products	Absent
Added Sulphite (in concentration >10mg/kg)	Present
Bee pollen	Absent
Propolis	Absent
Honey	Absent
Royal Jelly	Absent
Evaporated Milks, dried Milks and equivalent products made from soy or rice, where these foods contain no more than 2.5% m/m fat as reconstituted to directions for direct consumption	, Absent
Aspartame (Phenylalanine)	Absent
Quinine	Absent
Guarana or Extracts of Guarana	Absent
Phytosterol Esters	Absent
Tall Oil Phytosterol	Absent
Caffeine	Absent
Milk and beverages made from soy or rice, where these foods contain no more than 2.5% m/m fat	Absent
Unpasteurised egg products	Absent
Unpasteurised Milk and unpasteurised Milk products	Absent

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Country of Origin

This product is manufactured in Australia using imported (77.3%) and local ingredients (22.7%).

Nutritional Analysis

NUTRITION INFORMATION Serving size: 100g					
		Average quantity per serving (100g)	Average quantity per 100g		
Energy	kJ	1109	1109		
Energy	kcal	264	264		
Protein	g	6.5	6.5		
Fat - Total	g	0.9	0.9		
Fat - Saturated	g	0.4	0.4		
Cholesterol	mg	0	0.0		
Carbohydrate - Total	g	60.7	60.7		
Carbohydrate - Sugar	g	5.4	5.4		
Dietary Fibre	g	1.0	1.0		
Sodium	mg	8109	8109		
Potassium	mg	78	78		

Nutrition information provided above are theoretical averages only and have been calculated from information obtained from Suppliers Specifications for ingoing raw materials.

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Additional Sensitive Ingredients Information

Ingredient	Presence
Added Sugar	Present
Added Salt	Present
Added MSG	Absent
Artificial Flavour	Absent
Artificial Sweetener	Absent
Preservatives	Present
Antioxidant	Present
Hydrolysed Vegetable Protein	Absent
Yeast and derivatives	Present
Herb & Spice Extracts	Present
Allium Genus (eg Onion, spring onion, leek, garlic)	Absent
Allium Derivatives	Absent
Legumes (eg Beans, peas, lentils, beans sprouts)	Absent
Animal products and derivates	Absent
Artificial Colour	Absent
Lupin	Absent
Chilli	Present
Celery	Absent
Palm Oil	Absent

Microbiological Parameters

Target Limit	Critical Limit
<100,000	1,000,000
<10	100
<3	10
Not Detected	Not Detected
500	1,000
500	1,000
	<100,000 <10 <3 Not Detected 500

Additional Information

Theoretical sulphite level 7260ppm Spices: Pepper, Mustard, Mace, Cayenne, Nutmeg