

# **Food Product Specification Sheet**

Form No: BAFOQA-007

**Product Information** 

Product Brand: LESNIE'S

**Product Name:** COATING GOURMET HERB & GARLIC 5KG

Product Code: KER69625 Lowest Unit Of Sales Measure (Wt. /Vol): 1/Bag

**Supplier Info** 

Company Name: BUNZL AUSTRALIA & NEW ZEALAND

**Business Abn:** 99 007 286 133

Postal Address: 1/52 Fox Drive, Dandenong South, VIC, 3175

**Contact Details** 

Position: CATEGORY MANAGER

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**Position:** ASSISTANT CATEGORY MANAGER

**Phone:** 61387664491

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#### 1.0 General Requirements:

Product complies with the Food Standards Code Australia New Zealand. Bunzl operates under HACCP Food Safety And Quality Standards to ensure safe and high-quality finished product.

### 2.0 Product Description:

A blend of selected ingredients designed as a coating to add flavour and texture to a variety of products.

#### 3.0 Intended Use:

Food supplied for use as an ingredient in further manufacturing or processing.

#### 4.0 Specifications

# 4.1 Organoleptic Specifications:

Criteria	Specification
Flavour:	Fresh cereal with garlic and herbs
Colour:	-
Odour:	
Appearance:	Golden brown crumb with herb and garlic particulates throughout

#### 4.2 Physical Specifications (If Applicable):

Criteria	Specification	Test Method Reference:
Metal Detection:	·	
Metal Detection:		

# 4.3 Microbiological Specifications:

Criteria	Specification	Test Method Reference
TPC/g:		Not Routinely Tested
MPN Coliforms/g:		Not Routinely Tested
MPN E.coli/g:		Not Routinely Tested
Salmonella in 25 g:		Not Routinely Tested
Yeast & Mould/g:		Not Routinely Tested

## 4.4 Chemical Specifications (If Applicable):

Criteria	Specification	Test Method Reference
Moisture (%):	10.1	Theoretical Calculation
Salt (NaCl) all sources (g/100g):	0.6	Theoretical Calculation

## 5.0 Ingredient Declaration:

Manufactured Crumbs [Wheat Flour, Rice Flour, Soy Flour, Salt, Mineral Salts (450, 500) (Wheat), Dextrose, Emulsifier (481), Spice Extracts (160c,



### 6.0 Allergen Statement:

Contains: Cereals Containing Gluten and their Products, Soybeans and their products

Allergen Declaration - Mandatory Present (Yes) Or Absent (No):	Y/N
Cereals Containing Gluten and their Products	YES Manufactured Crumi (Wheat)
Crustacea and their products	NO
Egg and Egg products	NO
Fish and Fish products	NO
Lupin	NO
Milk and Milk products	NO
Peanuts and their products	NO
Sesame Seeds and their products	NO
Soybeans and their products	YES Manufactured Crumi
Tree nuts and their products	NO
Added Sulphite (in concentration >10mg/kg)	NO

### 7.0 Other Mandatory Advisory Statements & Declarations:

	Y/N
e pollen	NO
opolis	NO
pasteurised Milk and unpasteurised Milk products	NO
partame (Phenylalanine)	NO
pasteurised egg products	NO
uinine	NO
la Beverages containing added caffeine	NO
uarana or Extracts of Guarana	NO
ytosterol Esters	NO
II Oil Phytosterol	NO
ereal -based beverages, where these foods contain no more than 2.5% m/m fat and less then 3% m/m	NO
lk and beverages made from soy or rice, where these foods contain no more than 2.5% m/m fat	NO
aporated Milks, dried Milks and equivalent products made from soy or rice, where these foods contain no	NO
oyal Jelly	NO
ney	NO
lyols, Isomalts, Polydextrose (Lactitol, Malitol, Malitol syrup, Mannitol, Xylitol, Erythritol, Isomal,	NO

Declaration Of Any Other Sensitive Ingredients:	
Present (Y) Or Absent (N):	Y/N
Added Sugar	NO
Added Salt	NO
Added MSG	NO
Artificial Colour	YES
Artificial Flavour	NO NO
Artificial Sweetener	NO
Preservatives	NO
Antioxidant	NO
Hydrolysed Vegetable Protein	NO
Yeast and derivatives	NO
Herb & Spice Extracts	NO NO
	NO NO
Allium Genus (e.g. Onion, spring onion, leek, garlic) Allium Derivatives	NO NO
	NO NO
Legumes (e.g. Beans, peas, lentils, beans sprouts)	
Animal products and derivates	NO NO
Chilli	NO NO
Celery	NO NO
Palm Oil	NO
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## 8.0 Gmo Declaration - Select True Or False:

Product Does Not Contain Genetically Modified Organisms: TRUE Product Contains Genetically Modified Organisms: FALSE



9.0 Country Of Origin: Australia

Percentage Australian Ingredients: 78%

#### **Country Of Origin Statement:**

Made in Australia from at least 78% Australian ingredients.

### 10.0 Nutritional Information:

		Average quantity per serving (100g)	Average quantity per 100g
Energy	kJ	1506.25	1506.25
Protein	g	12.75	12.75
Fat - Total	g	4.69	4.69
Fat - Saturated	g	0.61	0.61
Carbohydrate - Total	g	62.03	62.03
Carbohydrate - Sugar	g	1.35	1.35
Dietary Fibre	g	7.76	7.76
Sodium	mg	306.36	306.36

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

### 11.0 Shelf Life:

Twelve (12) months from the date of manufacture

#### 12.0 Best Before Date Print Location:

The Best Before Date is declared in open code on the label or on packaging.

# 13.0 Product Handling Requirements:

Storage:Keep in Ambient room temperature (<20-250 C)/in a Cool, Dry area.</th>Handling & Transport Requirements:Keep in Ambient room temperature (<20-250 C)/in a Cool, Dry area.</th>

## 14.0 Suitability To Make Certain Claims:

Claim:	Suitability/ How Has This been Validated?	Certified (yes/no)
Halal	YES-validation method is not provided	NO
Kosher	N/A	NO
Organic	N/A	NO
Vegan	YES-validation method is not provided	NO

### 15.0 "FREE" Claims:

Claim:	SUITABLE (YES/NO)
Gluten Free:	NO
Allergen Free:	NO
Preservative Free:	NO
Nafnac (No Artificial Flavours, No Artificial Colours):	NO



#### 16.0 Packaging Dimensions & Specs:

#### Primary/Inner/Base

Type (Bottle/Bag/Pack/Box/Pail/Bucket): Dimensions ( mm ): Weight (in kg): Barcode:

BAG 700X312X126 mm 5 Kg

# Secondary/Outer/Shipper

Type (Carton/Bag): Dimensions ( mm ): Weight (in kg): Barcode:

# 17.0 Pallet Configuration & Dimensions:

Cartons per Layer: Layers per Pallet: Pallet Dimensions: Pallet Height (in mm): Pallet Weight (in kg):

### 18.0 Usage Instructions/Recommended Directions For Use:

As per Customers Finished Product Manufacturing Guidelines.

#### 19.0 Additional Information:

# 20.0 Image:

Next Review Date: 14 June 202

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