



**BUNZL AUSTRALIA NEW ZEALAND
QUALITY MANAGEMENT SYSTEM
PRODUCT SPECIFICATION**



SPCI010_LES0800120_THAI KING GF 4L

PRODUCT INFORMATION	
PRODUCT BRAND	LESNIES
PRODUCT NAME	MARINADE THAI KING GF 3X 4L
PRODUCT CODE	LES0800120
LOWEST UNIT OF SALES MEASURE (Wt /Vol)	4 L
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
PHONE	03 8766 4400
E-MAIL	jason.ferreira@bunzl.com.au

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 to be used as a pasteurized viscous liquid, with a specifically developed stabilising system. It can be used as a marinade, basting sauce or dipping sauce.

3.0 INTENDED USE

To be used in further processing and cooked before use

4.0 SPECIFICATIONS

4.1 ORGANOLEPTIC SPECIFICATIONS

CRITERIA	SPECIFICATION
Visual appearance	A reddish-brown, opaque sauce with vegetable particulates and spices.
Flavour/Taste	Complex of Asian spices



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4.2 PHYSICAL SPECIFICATIONS

CRITERIA	LIMITS	TEST METHOD
Specific Gravity	1.13 - 1.23	SG Meter
Viscosity	2 - 6cm/2mins	Bostwick Consistometer

4.3 MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	LIMITS	TEST METHOD REFERENCE
Standard Plate Count	<15000 cfu per g	AOAC (2012)990.12
E-coli	<3 MPN per g	AS5013.15-2004-MPN
Salmonella	Not detected	AOAC 100701
Listeria monocytogens	Not detected	AOAC021201
Coliforms	<10 cfu per g	AOAC991.14
Yeasts & Moulds	<1000 cfu per g	AS5013.29-2009

4.4 CHEMICAL SPECIFICATIONS

CRITERIA	SPECIFICATION	TEST METHOD REFERENCE
pH	3.5 - 3.9	pH Meter
Gluten	Not Detected	Gluten Assay Kit to method - Limit of Detection:<5ppm

5.0 INGREDIENT DECLARATION

**Water, Sugar, Apple Paste[Apple Puree Concentrate, Food Acid(300)],
Green Capsicum, Garlic, Spices, Salt, Thickener(1422), Food
Acids(260,262), Herb, Ginger, Spice Extracts[Including(160c)],
Vegetable Gum(415), Flavouring(Natural).**



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6.0 ALLERGEN STATEMENT

No Allergens present

ALLERGEN DECLARATION - MANDATORY

	Y/N
Cereals containing gluten & their products; namely wheat, rye, barley, oats & spelt & their hybridised strains	NO
Peanuts and their products	NO
Treenuts and their products	NO
Milk and milk products /Lactose	NO
Egg and egg derivates	NO
Fish and their products	NO
Crustacea & their products	NO
Soya and soya derivates	NO
Sesame seed and sesame derivates	NO
Lupin and their products	NO
Added Sulphites in concentrations of 10mg/kg or more	NO
Royal jelly, bee pollen or propolis and their products	NO
Molluscs & their products	NO

DECLARATION OF ANY OTHER SENSITIVE INGREDIENTS

	Y/N
Monosodium Glutamate	NO

7.0 ADVISORY STATEMENTS & DECLARATIONS

Consumer sensitive groups:

N/A

8.0 GMO DECLARATION

Product does not contain genetically modified organisms.	TRUE
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9.0 COUNTRY OF ORIGIN:

PERCENTAGE AUSTRALIAN INGREDIENTS:

COUNTRY OF ORIGIN STATEMENT:

Made in Australia from at least 56% Australian ingredients.



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10.0 NUTRITIONAL INFORMATION

Average Quantity per 100g*

ENERGY	682 kJ
PROTEIN	1.22 g
FAT, TOTAL	1.47 g
Saturated	0.12 g
CARBOHYDRATE	34.93 g
Sugars	30.96 g
DIETARY FIBRE	1.72 g
SODIUM	1059 mg

*Results obtained from: Nutritional Panel Calculations of FSANZ

11.0 SHELF LIFE

Best Before 18 months from the date of manufacture when stored unopened in a clean, cool and dry location.

Any Special Advise:

Keep Refrigerated after opening
NOTE: Marinade that comes into contact with raw meat must be discarded immediately after use. The same conditions apply if brushes are used to apply the marinade onto the raw meat are dipped back into the marinade.

12.0 BEST BEFORE DATE PRINT LOCATION:

In open code on the label or packaging

13.0 PRODUCT HANDLING REQUIREMENTS

STORAGE	Keep in Ambient room temperature (<20-25o C)/in a Cool, Dry area.
HANDLING & TRANSPORT REQUIREMENTS	Keep in Ambient room temperature (<20-25o C)/in a Cool, Dry area.



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14.0 SUITABILITY TO MAKE CERTAIN CLAIMS

CLAIM	SUITABLE	CERTIFIED
HALAL	YES	NO
KOSHER	NO	NO

15.0 "FREE" Claims

CLAIM	SUITABLE
Gluten Free	YES

16.0 PACKAGING DIMENTIONS & SPECS

Primary/Inner/Base:

Type (Bottle/Bag/Pack/Box/Pail/Bucket):	Bottle
Width (in mm)	160
Length (in mm)	160
or Diameter if applicable (in mm)	N/A
Height (in mm)	284.5
Weight (without product) (in grams)	150
Weight (with product) (in kg)	4.88

Secondary/Outer/Shipper:

Type (Carton/Bag):	Carton
Width (in mm)	485
Length (in mm)	170
Height (in mm)	350
Weight (in kg)	15.1

17.0 PALLET CONFIGURATION & DIMENTIONS

Cartons per Layer	16
Layers per Pallet	3
Pallet Dimentions	(1165 x 1165) mm
Pallet Height (in mm)	1200 mm
Pallet Weight (in kg)	



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18.0 USAGE INSTRUCTIONS/RECOMMENDED DIRECTIONS FOR USE

As per customer requirement

1. Marinade - Combine approximately 2 parts uncooked meat portions with 1 part marinade. Allow to marinate under refrigeration for at least 30 minutes or leave overnight prior to use for optimum flavour development. Variation to flavour level will occur with different marination times.
2. Basting Sauce - Baste uncooked meat portions prior to and during cooking, grilling, barbecuing or oven roasting.
3. Dipping Sauce - Use as a dipping sauce for cooked meats.

19.0 SPECIAL NOTES:

The specification information is based on the information supplied to us from our contract suppliers/manufacturers and a copy of manufacturer's declaration is held on file.