

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	SEAS416 (15kg) SEAS416-01 (1kg) SEAS416-JR (670g)
	TEX-MEX SEASONING	Issue No:	5
		Change Notice No:	4
		Date Issued:	17/02/2026

Product Identification	
Product Name	Tex-Mex Seasoning
Country of Origin	Blended and Packed in Australia from Imported and Local Products Primary components from Australia, Spain, India, China, Greece, and United States of America.
Description	A seasoning mix with spices and dehydrated vegetables
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Herbs And Spices (Proprietary), Dehydrated Vegetables (Proprietary), Rice Flour, Salt, Sugar, Food Acid (330), Natural Flavour (Proprietary), Yeast Extract (Yeast Extract, Salt), Canola Oil.

Personal Diet & Regulations	
Allergens due to ingredient nature	Tex-Mex Seasoning contains sulphites, and/or derivatives thereof.
Allergen cross-contact statement	No declarable allergens, as per VITAL assessment.
GMO statement	Tex-Mex Seasoning is a non GM product.
Halal accreditation	Tex-Mex Seasoning is Halal suitable (validation means: Individual Ingredient Assessment).
Kosher accreditation	Tex-Mex Seasoning is Kosher suitable (validation means: Individual Ingredient Assessment).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Tex-Mex Seasoning is to meet and conform to all current food legislations.

Nutritional Information		
Nutrient	Average quantity per 100g	
		Units
Energy	1260	kJ
Protein	9.1	g
Fat	Total	5.4 g
	Saturated	1.1 g
Carbohydrate	Total	40.2 g
	Sugars	22.7 g
Sodium	5950	mg

Data from theoretical source (FSANZ + USDA + Supplier Database).

Organoleptic Specification(s)

Test / Parameter	Specification
Colour	Orange - brown
Flavour	Spice with chilli notes
Aroma	Spice with chilli notes

Physical Specification(s)

Test / Parameter	Specification
Extraneous Matter	≤ 0.1 %

Microbiological Specification(s)

Test / Parameter	Specification
E. Coli	≤ 10 cfu/g
Salmonella	Not Detected in 25 g

Chemical Specification(s)

Test / Parameter	Specification
Moisture	≤ 10 %
Water Activity	≤ 0.69

Packaging description:	Multi-wall paper bag with inner polyethylene liner and sewn closure or blue high density polybag (15kg), food grade pouch heat-sealed (1kg), food grade plastic jar with T/E lid (670g). No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch Number
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	15 or 1 or 0.67kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a cool, dry place, away from direct sunlight. If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Elleny Santoso	Signature: ES	Date: 17/02/2026
Authorised by: Sandy Tsoutsas	Signature: ST	Date: 17/02/2026