

300528 Foundation Tomato Sauce

DATE: 12 NOVEMBER 2018

PART A- FINISHED PRODUCT SPECIFICATION - GENERAL DISTRIBUTION

SECTION 1- PRODUCT DESCRIPTION

A smooth, bright red viscous tomato sauce packed into 4 litre bottles for NAFDA.

SECTION 2- PRODUCT LEGALITY

This product complies with the standards as outlined in

- Volume Two of the Australia New Zealand Food Standards Code.
- National Measurement Act (Pre Packed Articles) – Australian Products.
- Weights and Measurement Act – New Zealand Products.

SECTION 3- INGREDIENT DECLARATION- (Including % labelling of characterising ingredients)

Tomato Puree (79%) (Water, Tomato Paste), Sugar, Salt, Food Acids (260, 330), Flavour.

SECTION 4- COUNTRY OF ORIGIN:

Made in Australia

SECTION 5- SHELF LIFE

SECTION 5.1 Opened

Once opened, product's shelf life must be assessed by customer based on the individual storage conditions.

SECTION 5.2 Unopened

12 months from date of manufacture

SECTION 6- RECOMMENDED STORAGE

SECTION 6.1 Opened

Refrigerate at less than 4°C

SECTION 6.2 Unopened

Cool, dry conditions away from direct sunlight

SECTION 7- COMPOSITIONAL INFORMATION

SECTION 7.1- Mandatory allergen declaration: No mandatory allergens to declare

SECTION 7.2- COMPOSITIONAL INFORMATION- Other	Present Y/N
Royal Jelly, Bee Pollen & Bee Pollen Products	N
Propolis, Intense Sweeteners, Polyols, Isomalts & Polydextrose	N
Preservatives (PPM)	Y- Methyl Paraben (218), Propyl Paraben (216)
Added Flavour Enhancers	N
Added Fats & Oils (animal & vegetable)	Y- Sunflower
Quinine, Guarana and extracts of Guarana	N
Added Caffeine	N
Alcohol	N
Ethylene Oxide (ETO) treated components,	N
Irradiated ingredients or components of ingredients	N

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Added Flavours (specify status)	Y- Natural Flavour
Added Colours (specify status)	N
Yeast & Yeast Products	N
Mollusc & Mollusc Products	N
Allium Genus and products made from these	Y- Garlic
Added Sugar & Added Salt	Y- Sugar & Salt
Hydrolysed Vegetable Protein	N

SECTION 7.3- EXPORT/IMPORTATION REQUIREMENTS
Animal & Animal Derivatives: No
Bird & Bird Derivatives: No
Meat & Meat Derivatives: No

SECTION 7.3- DIETARY SUITABILITY (Yes/No)	
Vegan:	Yes, suitable
Lacto Vegetarian:	Yes, suitable
Ovo Lacto Vegetarian:	Yes, suitable
Halal:	Yes, suitable (Not certified)
Kosher:	No

SECTION 8- NUTRITION INFORMATION

Servings per pack: 200		
Serving size: 20 mL		
	Average quantity per serve	Average quantity per 100 mL
Energy	81 kJ (19 Cal)	405 kJ (97 Cal)
Protein, total	0.2 g	1.1 g
-Gluten	NOT DETECTED	NOT DETECTED
Fat, total	0.02 g	0.1 g
-Saturated	0.01 g	0.04 g
Carbohydrate	4.4 g	21.9 g
-Sugars	4.2 g	21.2 g
Sodium	248 mg	1240 mg

SECTION 9- GENETIC MODIFICATION (GM)	
GENETIC MODIFICATION STATEMENT:	Not sourced from GM ingredients
LABELLING REQUIREMENTS:	Labelling not required

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SECTION 10- Physical Tests		
Test	Acceptable Results	Test Method
Viscosity(cold next day)	60-90mm	AUS-TEC-TM.014
Specific Gravity (g/ml)	1.115	AUS-TEC-TM.004

SECTION 11- Organoleptic Tests		
Test	Acceptable Results	Test Method
Appearance	A smooth sauce , displaying no obvious signs of aeration or separation	AUS-TEC-TM.012
Colour	Bright red	AUS-TEC-TM.012
Flavour/Odour	A tomato flavoured sauce . free from any objectionable or foreign flavours, odours or taints	AUS-TEC-TM.013
Texture	A smooth, thick sauce , free from any obvious signs of separation or aeration.	Comparison to standard

SECTION 12- Chemical Tests		
Test	Acceptable Results	Test Method
Acidity (%)	1.4-1.5	AUS-TEC-TM.015
Salt (%)	3.3-3.5	AUS-TEC-TM.015
Soluble Solids (Brix)	25-27	AUS-TEC-TM.09


SECTION 13- Microbiological Tests		
Test	Acceptable Results	Test Method
Standard Plate Count	<1000 cfu/ml	AS 5013.1 2004 AS 5013.5 2004 AS 5013.11.1 2004 AS 5013.14 2004
Yeast & Mould	<1000 cfu/ml	AS 5013.14.1 2010 AS 5013.29 2009
Coliforms	<10 MPN/ml	AS 5013.3 2009 AS 5013.15, 2006
E.coli	<3 MPN/ml	AS 5013.3 2009 AS 5013.15, 2006
Lactobacillus	<10 cfu/ml	APHA 3rd Ed-1992

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SECTION 14- PACKAGING	
GENERAL CODING REQUIREMENTS:	Each unit and shipper must be coded to indicate the Best Before Date so that the date of manufacture can be easily determined. All units and shippers shall be clearly, legibly and accurately coded in accordance with the specifications below.
LOCATION OF CODING:	BOTTLE: Top side of bottle  SHIPPER: Side of shipper

	
CODE DESCRIPTION & FORMAT:	BOTTLE: WO, Best Before, Time XXXXXX BEST BEFORE DD MMM YYYY TT:TT (24 hrs) SHIPPER: WO, Best Before, Time XXXXXX BEST BEFORE DD MMM YYYY TT:TT (24 hrs)
EAN/BARCODE NUMBER:	9326979001697
TUN NUMBER:	19326979001694
UNIT NET WEIGHT or VOLUME:	4L

SECTION 14.1- PACKAGING & PALLET CONFIGURATION	
GENERAL PACKAGING REQUIREMENTS:	
UNITS PER SHIPPER:	3
SHIPPER TYPE:	non- SRP wrap around shipper
UNIT PACK TYPE:	plastic bottle
TAMPER EVIDENCE:	YES

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