

300529 Foundation BBQ Sauce

DATE: 12 NOVEMBER 2018

PART A- FINISHED PRODUCT SPECIFICATION - GENERAL DISTRIBUTION

SECTION 1- PRODUCT DESCRIPTION

A dark brown viscous sauce with a fruity , spicy flavour packed into 4L 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)

Fruit Puree 52% (Water, Tomato Paste, Apple Paste), Sugar, Water, Thickener (1422), Food Acids (Acetic, Citric), Salt, Molasses, Colour (Caramel IV), Spices, Flavours, Vegetable Gum (415).

SECTION 4- COUNTRY OF ORIGIN:	Made in Australia
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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 4⁰C
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- Sulphur dioxide (220) 5.61 PPM
Added Flavour Enhancers	N
Added Fats & Oils (animal & vegetable)	Y- Palm and Sunflower
Quinine, Guarana and extracts of Guarana	N
Added Caffeine	N
Alcohol (specify levels)	Residual only < 0.001%
Ethylene Oxide (ETO) treated components,	N
Irradiated ingredients or components of ingredients	N

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Added Flavourings	Y- Natural Flavour
Added Colours	Y- Colour 150d (Status not defined)
Yeast & Yeast Products	Y- Yeast extract
Mollusc & Mollusc Products	N
Allium Genus and products made from these	Y- Garlic & Onion
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:	Yes, suitable (Not certified)

SECTION 8- NUTRITION INFORMATION

Servings per pack: 200		
Serving size: 20 mL		
	Average quantity per serve	Average quantity per 100 mL
Energy	140 kJ (34 Cal)	700 kJ (167 Cal)
Protein, total	0.1 g	0.6 g
- Gluten	NOT DETECTED	NOT DETECTED
Fat, total	0.03 g	0.2 g
-Saturated	0.01 g	0.06 g
Carbohydrate	8.0 g	39.8 g
-Sugars	7.0 g	35.2 g
Sodium	107 mg	535 mg

SECTION 9- GENETIC MODIFICATION (GM)

GENETIC MODIFICATION STATEMENT:	Contains GM additive/processing aid, no novel DNA/protein
LABELLING REQUIREMENTS:	Labelling not required – ANZFSC Std 1.5.2

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SECTION 10- Physical Tests		
Test	Acceptable Results	Test Method
Viscosity (mm / 10 seconds, Next day)	55-85	AUS-TEC-TM.014
Specific Gravity	1.12	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	Dark brown	AUS-TEC-TM.012
Flavour/Odour	Sweet , spicy , typical of bbq sauce	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 (%)	1.6-1.8	AUS-TEC-TM.015
Salt (%)	1.5-1.7	AUS-TEC-TM.015
Soluble Solids (Brix)	33-37	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

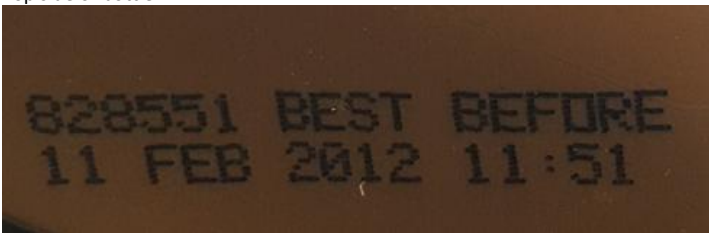

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SECTION 14- PACKAGING

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:	9326979001703
TUN NUMBER:	19326979001700
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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