

# Finished Product Specification Sunshine Sweet Chilli Sauce 3L

# **Product Details**

**Brand:** Sunshine

**Product:** Sweet Chilli Sauce

Size: 3 L

**Steric Code:** 1001805

**Description:** Reddish sauce with chilli & garlic pieces typical of sweet chilli

# **Product Image**





# **Ingredient List (Undiluted)**

Water, Sugar, Reconstituted Chilli (12%), Thickener [(1422) from Maize], Salt, Food Acid (260), Red Bell Pepper, Garlic, Paprika, Vegetable Gum (415).

#### **Directions**

Use as required on meat on etc. or as a dipping sauce. No preparation required.

#### **Nutritional Information**

Nutrition Information		
Serving per bottle:	150	
Serving size:	20 mL	
Average Quantity	per serving	per 100 mL
Energy	162kJ	811kJ
	38Cal	189Cal
Protein	Less than 1g	Less than 1g
Gluten	Nil Detected	Nil Detected
Fat Total	Less than 1g	Less than 1g
Saturated	Less than 1g	Less than 1g
Carbohydrate	9.2g	46.1g
Sugars	8.4g	41.9g
Sodium	216mg	1079mg

Doc No: PDS-F-20-1022 Version: 1 Date: 24.03.2020 Page 1 of 2



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# **Dietary Claims**

Gluten Free

#### **Allergen Information**

Allergen Statement: May Contain Peanuts.

# **Country of Origin**

Made in Australia from 82% Australian ingredients. (Kangaroo logo and 80% bar chart).



#### **GMO Status**

This product does not require labelling in accordance to the Australia New Zealand Food Standards Code 1.5.2 based on information provided from our supplier

#### **Shelf Life**

15 months from date of manufacture

Printed on the bottle neck, includes best before date, batch number and time stamp:

BEST BEFORE dd/mm/yy hh:mm

# **Storage Conditions**

Store in a cool dry place away from direct sun light. Refrigerate after opening.

# **Packaging Details**

Retail Inner	PE bottle with cap
Units per carton	4
Cartons per layer	19
Layers per pallet	4
Carton Barcode	19310347503255
GTIN	9310347503258

# **Physical Specifications**

Parameter	Description	
Appearance	Reddish sauce with chilli and garlic particulates	
Aroma	Sweet, spicy	
Flavour	Sweet, spicy, slightly salty	
Texture	Thick, smooth	

Doc No: PDS-F-20-1022 Version: 1 Date: 24.03.2020 Page **2** of **2**