

**Sandhurst Fine Foods**

4-6 Kiama Street,

Miranda NSW 2228 Australia

E: info@sandhurstfinefoods.com.au

T: +61 2 9522 4522 | F: +61 2 9522 4139

www.sandhurstfinefoods.com.au**DATE:** 29/4/2021**PRODUCT SPECIFICATION:** Caperberries with stem in vinegar**PRODUCT CODE:** CB2**COUNTRY OF ORIGIN:** Product of Morocco**INGREDIENTS:** Caperberries (60%), water, vinegar, salt**PERCENTAGE OF AUSTRALIAN INGREDIENTS** 0%**WEIGHT DECLARATION:** Net Weight: 2kg | Drained Weight : 1200g**PACKAGING:** 2kg x 6**SHELF LIFE:** 1095 days.**SHELF LIFE AFTER OPENING:** Refrigerate after opening and consume within 14 days.**RECOMMENDED STORAGE CONDITIONS:** Store in a cool, dry place.**MANDATORY WARNING & ADVISORY STATEMENT:** N/A**NUTRITIONAL INFORMATION:** Servings per package: 24 ; Serving size: 50g

	Average per serve	Average qty per 100g
Energy	36kJ	71kJ
Protein	1g	1g
Fat, total	1g	1g
Saturated	1g	1g
Carbohydrate	2.1g	4.2g
Sugars	2.1g	4.2g
Sodium	1600mg	3200mg

*Information is based on average values

1. PHYSICAL

- | | |
|-----------|---|
| a. Taste | Characteristic of capers with vinegar aroma |
| b. Colour | Oval berry with stem, green in colour |
| c. Shape | Oval |

2. CHEMICAL

- | | |
|------------|----------------|
| a. Sulphur | |
| b. Salt | 7% (+/- 2%) |
| c. Acid | 1.5% (+/-0.5%) |
| d. pH | 3.0 (+/- 0.5) |

3. MICROBIOLOGICAL

- | | |
|------------------|--------------|
| a. E.Coli | <100 cfu/g |
| b. Yeast & Mould | <250cfu/g |
| c. Salmonella | Negative/25g |
| d. B. Listeria | Negative/25g |
| e. B. Cerius | Negative/25g |

4. ALLERGENS

5. HALAL	Yes
-----------------	-----

6. GMO Free?	Yes
---------------------	-----

7. Suitable for Vegans?	Yes
--------------------------------	-----

