


Sandhurst Fine Foods

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www.sandhurstfinefoods.com.au**DATE:** 14/12/2020**PRODUCT SPECIFICATION:** Polish Sauerkraut**PRODUCT CODE:** SAUER(3)**COUNTRY OF ORIGIN:** Product of Poland**INGREDIENTS:** White cabbage (99%), salt.**PERCENTAGE OF AUSTRALIAN INGREDIENTS** 0%**WEIGHT DECLARATION:** Net Weight: 2.5kg | Drained Weight : N/A**PACKAGING:** 2.5kg x 3**SHELF LIFE:** 730 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**NUTRITION INFORMATION:** Servings per package: 50 ; Serving size: 50g

	Average per serve	Average qty per 100g
Energy	40.9kJ	81.8kJ
Protein	0.7g	1.5g
Fat, total	0g	0g
Saturated	0g	0g
Carbohydrate	1.7g	3.4g
Sugars	0g	0g
Sodium	125mg	250mg

*Information is based on average values

1. PHYSICAL

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|-----------|--|
| a. Taste | Typical of sauerkraut, aromatic, sour-salty, without foreign tastes and odour. |
| b. Colour | Thin strips, white or cream-white with yellow hue |
| c. Shape | Cut into thin strips. |

2. CHEMICAL

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|------------|----------|
| a. Sulphur | |
| b. Salt | 1.5-2.5% |
| c. Acid | 0.6-1.2% |
| d. pH | N/A |

3. MICROBIOLOGICAL

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

4. ALLERGENS

5. HALAL	Yes
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6. GMO Free?	Yes
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7. Suitable for Vegans?	Yes
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