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AUTHORISATIONS

POSITION TITLE	SIGNATURE	DATE
NPD Representative (Author)-	Karen Brissett	07/06/2016
Regulatory Affairs Representative-	Amy Birrell	8/6/16
QA Representative-	Ximena Pye	07/06/2016
Packaging Representative-	Farhad Reza	06/06/2016

ADDITIONAL INFORMATION/INSTRUCTIONS

Detail	Section
Compositional information: Mandatory allergen declaration- Include only what is present in the product. Please remove internal notes/instructions i.e. SECTION 7.1- Mandatory allergen declaration (delete those not applicable)	7.1 & 7.2
Compositional information: Other- Please remove internal notes/instructions - Royal Jelly, Bee Pollen & Bee Pollen Products (specify if the source is from Honey)	
Dietary suitability- for Halal and/or Kosher, if yes suitable, state if certificate is n/a or available.	7.4
Nutrition Information- Additional rows can be added where applicable, i.e. for potassium and gluten. Please include any additional instructions or statement below the NIP where applicable, i.e. *For reconstituted gravy when prepared in accordance with directions.	8
Genetic Modification - Additional information may be required depending on product, i.e. Novel/DNA protein content, GM components, and Altered characteristics. <i>Refer to ANZ-0-RA-SOP-008</i>	9

REVISION HISTORY

REASON FOR REVISION	ISSUE NO	DATE
Original Issue	1. 1.0	MM/YY
Revised spec layout	2.0	04/16

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Part A: Finished Product Specification – General Distribution. Sections 1-14.1

Part B: Processing section 15- Internal use only

DISTRIBUTION

Technical Services - Document Controller – Original

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PART A- FINISHED PRODUCT SPECIFICATION - GENERAL DISTRIBUTION

SECTION 1- PRODUCT DESCRIPTION

 $\label{lem:condition} A thin brown sauce, which is intended for use as a marinade or as an accompaniment to cooked meats.$

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)

 $Water, Vinegar, Molasses, Rehydrated \ Vegetables, Salt, Spices, Colour \ (150d), \ Flavours.$

SECTION 4- COUNTRY OF ORIGIN:	Made in Australia from local and imported ingredients	
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	2 years	

SECTION 6- RECOMMENDED STORAGE		
SECTION 6.1 Opened	Ensure material is well sealed. Refrigeration should be maintained to meet the specified temp of $\leq 4^{\circ}$ C at all times.	
SECTION 6.2 Unopened	Ensure material is well sealed and store in cool, dry, ambient conditions away from direct sunlight	

SECTION 7- COMPOSITIONAL INFORMATION SECTION 7.1- Mandatory allergen declaration: Not required

SECTION 7.2- COMPOSITIONAL INFORMATION- Other	Present Y/N
Royal Jelly, Bee Pollen & Bee Pollen Products	No
Propolis, Intense Sweeteners , Polyols, Isomalts & Polydextrose	No
Preservatives (PPM)	Yes- Sulphur dioxide 220, (<3PPM)
Added Flavour Enhancers	No
Added Fats & Oils	No
Quinine, Guarana and extracts of Guarana	No
Added Caffeine	No
Alcohol	Yes, (<0.02%)
Ethylene Oxide (ETO) treated components,	No
Irradiated ingredients or components of ingredients	No
Added Flavourings	Natural Flavour
Added Colours	Yes, Colour Caramel (150d), Status not defined

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Yeast & Yeast Products	No
Mollusc & Mollusc Products	No
Allium Genus and products made from these	Yes, garlic & onion
Added Sugar & Added Salt	Yes, sugar & salt
Hydrolysed Vegetable Protein	No

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
Kosher:	No, not suitable

SECTION 8- NUTRITION INFORMATION

Servings per pack: 800 Serving size: 5 mL Average quantity per serve Average quantity per 100mL 363 kJ (87 Cal) Energy 18 kJ (4Cal) Protein LESS THAN 1g 1.0 g GLUTEN NOT DETECTED NOT DETECTED Fat, total LESS THAN 1 g LESS THAN 1 g -Saturated LESS THAN 1 g LESS THAN 1 g Carbohydrate 1.0 g 20.1 g -Sugars LESS THAN 1 g 13.5 g Sodium 41 mg 824 mg

SECTION 9- GENETIC MODIFICATION (GM)	
GENETIC MODIFICATION STATEMENT: Contains GM additive/processing aid GM protein not novel	
LABELLING REQUIREMENTS: Labelling not required	



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SECTION 10- Physical Tests			
Test	Acceptable Results	Test Method	
Specific Gravity (@ 20°C)	1.110	AUS-0-TEC-TM.004	
Appearance	A thin brown sauce, which has apparent sediment.	AUS-0-TEC-TM.012	
Metals / Contaminants Pesticides / Residues		Product may not contain residues / pesticides or metal contaminants in amounts that may represent a hazard to health in accordance with the standards established by ANZFSC.	

Test	Acceptable Results	Test Method
Colour	Brown	AUS-0-TEC-TM.012
Flavour / Odour	Typical of Worcestershire Sauce, which is free from objectionable or foreign flavours, odours or taints.	AUS-0-TEC-TM.013
Texture	A thin dark brown sauce	Visual
Defects	Product shall be free from the presence of foreign or extraneous matter (eg. hair, glass, etc).	Visual

SECTION 12- Chemical Tests		
Test	Acceptable Results	Test Method
Acidity (%)	3.2 – 3.4	AUS-0-TEC-TM.015
Salt (%)	2.8-3.2	AUS-0-TEC-TM.015
Soluble Solids (°Brix)	25 - 28	AUS-0-TEC-TM.009

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 5013.14 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

SECTION 14- PACKAGING		
GENERAL CODING	Each unit and shipper must be coded to indicate the Best Before Date so that the date of	
REQUIREMENTS:	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 the shipper

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	998990 BEST BEFORE 30 JULY 2016 1054
CODE	BOTTLE: WO, Best Before, Time
DESCRIPTION &	XXXXXX BEST BEFORE
FORMAT:	DD MMM YYYY TT:TT (24 hrs)
	SHIPPER: WO, Best Before, Time
EAN/BARCODE NUMBER:	9300681705326
TUN NUMBER:	19300681705323
UNIT NET WEIGHT	4L
or VOLUME:	

SECTION 14.1- PACKAGING & PALLET CONFIGURATION	
GENERAL PACKAGING REQUIREMENTS:	
UNITS PER SHIPPER:	3
SHIPPER TYPE:	Wrap around
UNIT PACK TYPE:	Bottle : 4L bottle HDPE Cap : 38 mm PP Label : BOPP
TAMPER EVIDENCE:	Yes: Pilfer proof ring

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B- INTERNAL USE ONLY

SECTION 15 PROCESSING

PRODUCTION SITE / DEPARTMENT	Seven Hills
PRODUCTION LINE	Cartering Line
UNIT WEIGHT RANGE	4L