

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

August 2007

Version: 1

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PRODUCT NAME KIWI STYLE GLUTEN FREE RICH BROWN GRAVY (2KG)

PRODUCT CODE 20-00053

DESCRIPTION

A rich hearty beef flavoured gravy free from Gluten.
An instant gravy powder that requires the addition of water and cooking. The gravy has a good coating consistency and is suitable for most meat preparations.

INGREDIENTS

Maize cornflour, sugar, thickener (1422), hydrolysed vegetable protein, salt, yeast extract, beef fat, colour (150a), anticaking agent (551), herb, stabilizer (415), spice, acidity regulator (330)

NUTRITIONAL INFORMATION

Servings per package: 40			
Serving size: 50g (Powder Only)			
	Average per Serve (powder)	Average per 100g (powder)	Average per 125mL serve as per Preparation Instructions*
Energy (kJ)	638	1280	145
(cal)	152	305	35
Protein	1.0g	2.0g	0.2g
Fat, Total	1.2g	2.4g	0.3g
- Saturated	0.6g	1.2g	0.1g
Carbohydrates	33.0g	66.0g	7.5g
- Sugars	9.2g	18.4g	2.1g
Sodium	2240mg	6680mg	760mg

Source : FoodWorks

*Using Water

Preparation Instructions

Add 100g of powder to 100mL of cold water to make premix. Add 900mL cold water to premix. Bring to the boil, stirring until smooth. Simmer for 2-3 minutes.

ALLERGEN STATEMENT

Contains Sulphites

AQIS REQUIREMENTS

This product contains 1.9% beef fat which is of New Zealand origin

SHELF LIFE STABILITY

This is a low moisture, shelf-stable powder with minimal food safety risk.
Has a shelf life of 18 months from date of manufacture

STORAGE

At ambient temperature, 18° - 22°C
Store in a cool dry place

FOOD SAFETY

This product has been manufactured on a line with a HACCP based Food Safety Program approved the NZFSA. The product complies with Standard 1.3.1 Food additives, Schedule 1, Section 20.2 of the Australia New Zealand Food Standards Code.

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SENSORY ATTRIBUTES

Appearance Dark brown
Taste Meat flavour, typical gravy texture

MICROBIOLOGICAL ANALYSIS

Total Plate Count <10,000 cfu/g
Yeasts* <10 cfu/g
Moulds* <10 cfu/g

*Standard Test method used

PHYSICAL ANALYSIS

Foreign Matter Absent
Objectionable Matter Absent

CHEMICAL ANALYSIS

Gluten Not detected

GM STATUS

Refer to company policy, held by QA Manager

COUNTRY OF ORIGIN

Manufactured in New Zealand from local and imported ingredients

PACKAGING SPECIFICATION

Primary Packaging 2.5kg cream HDPE square jar, with red 83mm tamper proof lid, adhesive front & back label
(Note: Product sold by weight 2.0kg)

Primary & Secondary Labelling Each jar contains label with ingredients list, nutritional, allergen, and storage information. Case label has product name and size.

Pallet Type Clean and dry wooden pallet.

Pallet Configuration 6 jars per carton, 12 cartons per layer, 48 cartons per pallet

INTELLECTUAL PROPERTY

This recipe is proprietary to Groenz Ltd, 131 Gracefield Road, Lower Hutt, New Zealand

PRODUCT BARCODE: 9400526001399
CARTON BARCODE: 19400527001396

AUTHORISED BY: Malinda Shoosmith (Technical Manager)
Lynton Edgecombe (Production Manager)

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