 ABN 82 004 304 803 ACN 004 304 803	Division	CEREBOS FOODS	Document No:	ANZ-R-COR-FPS-217524
	Document Type	ANZ-0-COR-F-010 Finished Product Specification	Issue No:	6.0
	Document Title	217524 FTN BBQ SAUCE 4L G/F NEW	Issue Date:	March 2020
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PART A- FINISHED PRODUCT SPECIFICATION - GENERAL DISTRIBUTION

SECTION 1- PRODUCT DESCRIPTION

A brown coloured sauce with a fruity, spicy flavour packed into a 4L smart pour plastic bottle with a tamper evident closure.

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)

Fruit Puree 50% (Water, Tomato Paste, Apple Paste), Sugar, Water, Thickener (1422), Food Acids (Acetic, Citric), Salt, Molasses, Natural Flavours, Spices, Colour (Caramel IV), Vegetable Gum (Xanthan).

SECTION 4- COUNTRY OF ORIGIN - (Including % Australian ingredients where applicable)

Made in Australia from at least 40% Australian ingredients

SECTION 5- SHELF LIFE

From Date of Manufacture	12 months
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SECTION 6- RECOMMENDED STORAGE


SECTION 6.1 Opened	Ensure material is well sealed. Refrigeration should be maintained to meet the specified temperature of < 4°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 (delete those not applicable):
 N/A – no mandatory allergens to declare

SECTION 7.2- DIETARY SUITABILITY (Yes/No)

Halal:	Yes
Kosher:	No

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SECTION 8- NUTRITION INFORMATION

Servings per pack: 266		
Serving size: 15 mL		
	Average quantity per serve	Average quantity per 100 mL
Energy	98 kJ (24 Cal)	655 kJ (157 Cal)
Protein, total	0.1 g	0.6 g
-Gluten	Not detected	Not detected
Fat, total	0.02 g	0.1 g
-Saturated	0.01 g	0.05 g
-Trans	0 g	0.05 g
Carbohydrate	5.6 g	37.5 g
-Sugars	4.9 g	32.9 g
Sodium	77 mg	513 mg

SECTION 9- ORGANOLEPTIC TESTS


Test	Acceptable Results	Test Method
Appearance/Colour/Texture	A smooth viscous brown sauce, free from any obvious signs of separation or aeration.	Comparison to standard
Flavour/Odour	Typical of BBQ sauce which is free from objectionable or foreign flavours, odours or taints.	Comparison to standard

SECTION 10 - PHYSICAL TESTS

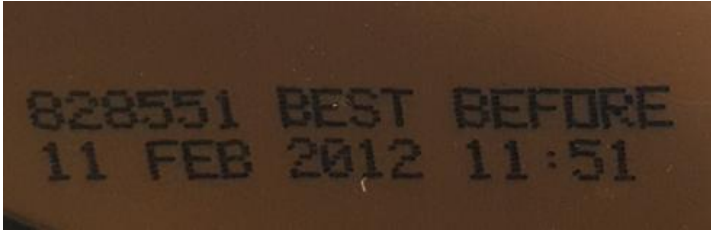

Test	Acceptable Results	Test Method
Viscosity (mm) (Bostwick) 10 second count	55-90	AUS-0-TEC-TM-014
SG (@ 20°C)	1.155	AUS-0-TEC-TM-004
Metals / Contaminants Pesticides / Residues	Product may not contain residues / pesticides or metal contaminants in amounts that may represent a hazard to health in accordance with the standards established by ANZFSC.	

SECTION 11- CHEMICAL TESTS

Test	Acceptable Results	Test Method
Acid %	1.6-1.8	AUS-0-TEC-TM-015
Salt %	1.5-1.7	AUS-0-TEC-TM-015
Soluble Solids (Brix)	33-37	AUS-0-TEC-TM-009

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Metals / Contaminants / Pesticides / Residues	Product may not contain residues / pesticides and metals / contaminants in amounts that may present a hazard to health in accordance with standards established by the ANZFS.
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SECTION 12- PACKAGING			
GENERAL CODING REQUIREMENTS:	Each unit and shipper must be coded to indicate the Best Before Date so that the date of 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 shipper 		
CODE DESCRIPTION & FORMAT:	<table border="0"> <tr> <td>BOTTLE: WO, Best Before, Time XXXXXX BEST BEFORE DD MMM YYYY TT:TT (24 hrs) e.g. 998719 BEST BEFORE 29 Jul 2016 11.57</td> <td>SHIPPER: WO, Best Before, Time XXXXXX DD MMM YYYY TT:TT (24 hrs) e.g. 967298 BEST BEFORE 2 SEP 2016 11.22</td> </tr> </table>	BOTTLE: WO, Best Before, Time XXXXXX BEST BEFORE DD MMM YYYY TT:TT (24 hrs) e.g. 998719 BEST BEFORE 29 Jul 2016 11.57	SHIPPER: WO, Best Before, Time XXXXXX DD MMM YYYY TT:TT (24 hrs) e.g. 967298 BEST BEFORE 2 SEP 2016 11.22
BOTTLE: WO, Best Before, Time XXXXXX BEST BEFORE DD MMM YYYY TT:TT (24 hrs) e.g. 998719 BEST BEFORE 29 Jul 2016 11.57	SHIPPER: WO, Best Before, Time XXXXXX DD MMM YYYY TT:TT (24 hrs) e.g. 967298 BEST BEFORE 2 SEP 2016 11.22		
EAN/BARCODE NUMBER:	9300681704527		
TUN NUMBER:	19300681704524		
UNIT NET WEIGHT or VOLUME:	4L		

SECTION 13- PACKAGING & PALLET CONFIGURATION	
GENERAL PACKAGING REQUIREMENTS:	
UNITS PER SHIPPER:	3
SHIPPER TYPE:	Non- SRP Wrap Around Shipper
UNIT PACK TYPE:	4L HDPE PLASTIC BOTTLE
TAMPER EVIDENCE:	RING SEALED CAP