



# CORONA

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## PRODUCT SPECIFICATION

### STEAK & ONION FLAVOUR G/M

Product(s)	Code	Product Name	Unit	Packaging
	3635	STEAK & ONION FLAVOUR G/M	1 Kg	Stand up pouch

**Description:** A blend of carefully selected ingredients to impart flavour, eye appeal and bind for sausage manufacturing.

**Flavour:** Savoury onion and meaty notes.

**Odour:** Onion and meat aroma.

**Appearance:** Free flowing red brown powder with flecks of dehydrated vegetables.

**Ingredients:** rice flour, salt, hydrolyzed vegetable protein, dehydrated vegetables (onion 5%), mineral salt (451), preservative (223 (**sulphites**)), colour (160c, 150c (**sulphites**)), vegetable oil, spice extract, vitamin e (307b), herb extract

**CONTAINS: sulphites**

#### Nutrition:

NUTRITION INFORMATION:	
<i>The nutritional information values are theoretical averages only.</i>	Average Qty Per 100g
Energy	1007 KJ
Protein	6.7 g
Fat - Total	1.1 g
- Saturated	0.4 g
Carbohydrate	53.7 g
- Sugar	2.8 g
Sodium	10924 mg

**Country of origin:** Made in Australia from at least 83% Australian ingredients

**GMO status:** Exempt from GM Labelling requirements as per Standard 1.5.2 of the FSANZ code.

**Storage:** Store in a cool dry place away from sunlight.

**Shelf life:** Best Before 18 months from the date of manufacture when stored unopened away from direct sunlight in a cool and dry location

**Dosage:** 7.69%

**Method:** 1Kg premix, 2L water, 10Kg meat & fat.

Emulsion to be < 4 degrees when made.

**Regulatory status:** This Product has been produced in accordance with the requirements of FSANZ Code.

DISCLAIMER: Information in this specification is accurate and reliable to the best of our knowledge and belief, but it is the user's responsibility to determine the suitability for their intended application and should adopt any precautions that may be necessary. This product is not for retail sale and is for manufacturing purposes only.

Approved by: E.L  
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