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PRODUCT SPECIFICATION

STICKY MAPLE FLAVOUR GLAZE

Product(s)	Code	Product Name	Unit	Packaging
	6289	STICKY MAPLE FLAVOUR GLAZE	2 Kg	Zip Lock Bag

Description: A blend of carefully selected ingredients to impart a sticky maple glaze flavour to any protein of choice

Flavour: Typical of maple glaze

Odour: Sweet and smokey aroma

Appearance: Dark red powder with particulates

Ingredients: sugar, salt, colour (160c, 150a), thickener (412, 415), spices, dehydrated vegetables, rice concentrate, dehydrated fruit, yeast extract, natural flavour (maple 1%), food acid (330), vinegar powder (maltodextrin, distilled vinegar), vegetable oil, flavour (maltodextrin, smoke flavour), herb extract

This product does not contain any known allergens

Nutrition:

NUTRITION INFORMATION:	
<i>The nutritional information values are theoretical averages only.</i>	Average Qty Per 100g
Energy	1415 KJ
Protein	0.9 g
- Gluten	Nil Detected
Fat - Total	0.4 g
- Saturated	0.1 g
Carbohydrate	84.5 g
- Sugar	76.6 g
Sodium	4335 mg

Country of origin: Made in Australia from at least 84% 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 12 months from the date of manufacture when stored unopened away from direct sunlight in a cool and dry location

Method: 150g spice mix to 1000g (1Kg) meat. Coat evenly.

Dietary status: **Gluten Free**

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.
Applies To FC: 240216
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