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PRODUCT SPECIFICATION

BURG/LOAF TUSCAN ITALIAN

Product(s)	Code	Product Name	Unit	Packaging
	6817	BURG/LOAF TUSCAN ITALIAN	5 Kg	Zip Lock Bag

Description: The finest blend of functional ingredients designed to be a complete hamburger premix.

Flavour: Italian herbs flavour.

Odour: Aromatic herbs.

Appearance: Free flowing powder with particulates.

Ingredients: salt, **soy** flour, dehydrated fruit, dextrose (**sulphites**), sugar, parmesan cheese (**milk**, water, salt, cheese cultures, enzyme (rennet)), herbs, rice flour, mineral salt (451), preservative (223 (**sulphites**)), food acid (330, 262), vegetable oil, colour (160c), herb extract
CONTAINS: soy, sulphites, milk

Nutrition:

NUTRITION INFORMATION:	
<i>The nutritional information values are theoretical averages only.</i>	Average Qty Per 100g
Energy	1081 KJ
Protein	13.6 g
- Gluten	Nil Detected
Fat - Total	2.6 g
- Saturated	1.5 g
Carbohydrate	45.1 g
- Sugar	40.9 g
Sodium	9139 mg

Country of origin: **Made in Australia from at least 34% 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: 8.30%

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

Dietary status: **Gluten Free**
Halal Certified

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: 240402
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