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PRODUCT SPECIFICATION TANDOORI D/FLAVOUR

Product(s)	Code	Product Name	Unit	Packaging
	7200	TANDOORI D/FLAVOUR	2 Kg	Zip Lock Bag

Description: A blend of carefully selected ingredients that imparts a visual and flavour of tandoori to meat.

Flavour: Spice flavour.

Odour: Spice aroma.

Appearance: Orange free flowing powder with particulates.

Ingredients: sugar, dehydrated vegetables, salt, gluten free breadcrumbs (maize starch, tapioca starch, rice flour, **soy** flour, potato starch, raising agent (500, 575), yeast, vinegar, salt), spices, thickener (412, 415 (**soy**)), dehydrated fruit, herbs, food acid (330), vegetable oil, colour (160c), herb extract, spice extract

CONTAINS: soy

MAY CONTAIN: egg

Nutrition:

NUTRITION INFORMATION:	
<i>The nutritional information values are theoretical averages only.</i>	Average Qty Per 100g
Energy	1308 KJ
Protein	4.5 g
- Gluten	Nil Detected
Fat - Total	3.1 g
- Saturated	0.4 g
Carbohydrate	65.8 g
- Sugar	46.7 g
Sodium	5495 mg

Country of origin: **Made in Australia from at least 61% 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 premix to 1Kg of meat. Coat evenly.
Or as required.

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: 240702
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