



# CORONA

manufacturing Pty Ltd

A.B.N. 66 005 659 521

595 BURWOOD HWY KNOXFIELD VICTORIA 3180

PHONE: (03) 8833 0100

WWW.CORONA.COM.AU INFO@CORONA.COM.AU



## PRODUCT SPECIFICATION

### CORNISH SAUSAGE G/M

Product(s)	Code	Product Name	Unit	Packaging
	2263	CORNISH SAUSAGE G/M	1 Kg	Stand up pouch

**Description:** A blend of carefully selected ingredients that imparts a cornish flavour to sausages.

**Flavour:** Savoury veggie flavour.

**Odour:** Savoury aroma.

**Appearance:** Orange powder with particulates.

**Ingredients:** maize flour, salt, dehydrated vegetables (carrot 1.5%, potato 1.5%, peas 0.5%), mineral salt (451), preservative (223 (**sulphites**)), vegetable oil, herbs, spices, colour (160c), 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	1104 KJ
Protein	0.7 g
Fat - Total	0.2 g
- Saturated	0.1 g
Carbohydrate	62.9 g
- Sugar	0.8 g
Sodium	9983 mg

**Country of origin:** **Made in Australia from at least 22% 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:** 7.70%

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

Emulsion to be < 4 degrees when made.

**Dietary status:** **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: 250203  
Published: 03-Feb-2025