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PRODUCT SPECIFICATION

TOMATO & BASIL G/M

Product(s)	Code	Product Name	Unit	Packaging
	4532	TOMATO & BASIL G/M	1 Kg	Stand up pouch

Description: A blend of carefully selected ingredients to impart flavour, eye appeal and functionality to sausages.

Flavour: Tomatoes with herb notes.

Odour: Sweet and savoury fruity aroma.

Appearance: Free flowing orange red powder with flecks of herbs.

Ingredients: rice flour, salt, sugar, flavour enhancer (621), herbs (basil 3.5%), dehydrated vegetables, dehydrated fruit (tomato 3%), mineral salt (451), preservative (223 (**sulphites**)), vegetable oil, colour (160c), food acid (330), spice extract, herb extract, vitamin e (307b), natural flavour
CONTAINS: sulphites

Nutrition:

NUTRITION INFORMATION:	
<i>The nutritional information values are theoretical averages only.</i>	Average Qty Per 100g
Energy	1010 KJ
Protein	5.3 g
Fat - Total	1.4 g
- Saturated	0.4 g
Carbohydrate	53.7 g
- Sugar	13.7 g
Sodium	9982 mg

Country of origin: Made in Australia from at least 82% 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.
Applies To FC: 250203
Published: 03-Feb-2025