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PRODUCT SPECIFICATION

SOUTHERN STYLE D/FLAVOUR

	Code	Product Name	Unit	Packaging
Product(s)	6190	SOUTHERN STYLE COATING	150 g	6238 BAGS ZIPLOCK 130x210mm
	7934	SOUTHERN STYLE D/FLAVOUR	2 Kg	Zip Lock Bag

Description: A blend of carefully selected ingredients to impart a Southern style flavour to any protein of choice.

Flavour: Savoury, smoky pepper.

Odour: Smoky.

Appearance: Free flowing brown powder with pepper flecks throughout.

Ingredients: sugar, chickpeas, rice flour, salt, dehydrated vegetables, flavour (vegetable protein extract (**soy**), maltodextrin (maize), sugar, flavour, vegetable oil (rice bran oil)), herbs, spices, herb extract, vegetable oil, colour (160c), spice extract

CONTAINS: soy

Nutrition:

NUTRITION INFORMATION:	
<i>The nutritional information values are theoretical averages only.</i>	Average Qty Per 100g
Energy	1189 KJ
Protein	9.6 g
- Gluten	Nil Detected
Fat - Total	2.8 g
- Saturated	0.5 g
Carbohydrate	54.6 g
- Sugar	26.1 g
Sodium	8207 mg

Country of origin: **Made in Australia from at least 81% 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: Add 100g premix to 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: 250314
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