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PRODUCT SPECIFICATION

CHEESE TOMATO SALSA FLAVOR G/M

Product(s)	Code	Product Name	Unit	Packaging
	8808	CHEESE TOMATO SALSA FLAVOR G/M	1 Kg	Stand up pouch

Description: A blend of carefully selected ingredients that imparts a cheese tomato salsa flavour to sausages.

Flavour: Savoury tomato flavour.
Odour: Tomato aroma.
Appearance: Red - orange powder with particulates.

Ingredients: sugar, maize flour, salt, dehydrated fruit, **milk** powder (whole **milk**, **milk** solids, **soy** lecithin), dehydrated vegetables, mineral salt (451), vegetable oil, spices, preservative (223 (**sulphites**)), natural flavour, **soy** flour, hydrolyzed vegetable protein, herbs, spice extract
CONTAINS: milk, soy, sulphites

Nutrition:

NUTRITION INFORMATION:	
<i>The nutritional information values are theoretical averages only.</i>	Average Qty Per 100g
Energy	1197 KJ
Protein	3.2 g
Fat - Total	3.5 g
- Saturated	1.3 g
Carbohydrate	59.9 g
- Sugar	35.4 g
Sodium	10155 mg

Country of origin: **Made in Australia from at least 51% 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

Dosage: 7.41%

Method: 1Kg premix, 2.5L 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: 250224
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