

# Product Specification



|                            |  |
|----------------------------|--|
| <b>Product name</b>        | Veal Stock 15 Brix   |
| <b>Product brand</b>       | Bone Roasters Pure Stocks & Jus  |
| <b>Product codes</b>       | BI0066   |
| <b>Product pack sizes</b>  | 12 x 500 mL  |
| <b>Product description</b> | <p>Veal Stock has a lucent brown colour with a rich meat odour and flavour.</p> <p>Ideally used as a foundation ingredient base for wet dishes.</p> <p>This product is made for Bone Roasters in accordance with good manufacturing practices and FSANZ standards.</p> |

|                    |   |
|--------------------|---|
| <b>Ingredients</b> | Filtered Water, Veal Bones, Fresh Onions, Fresh Carrots, Fresh Celery, Tomato Paste, Fresh Mushrooms, Garlic, Fresh Thyme, Bay Leaves & Peppercorns |
| <b>Allergens</b>   | None  |

|                                      |                              |                    |                   |
|--------------------------------------|------------------------------|--------------------|-------------------|
| <b>Nutritional Information Panel</b> | <b>Nutrition Information</b> |                    |                   |
|                                      | <b>Servings per package:</b> | 20                 |                   |
|                                      | <b>Serving size:</b>         | 25 mL              |                   |
|                                      | <b>Average Quantity</b>      | <b>Per serving</b> | <b>Per 100 mL</b> |
|                                      | <b>Energy</b>                | 41 kJ              | 167 kJ            |
|                                      | <b>Protein, Total</b>        | 2.2 g              | 8.8 g             |
|                                      | – <b>Gluten</b>              | Not detected       | Not detected      |
|                                      | <b>Fat, Total</b>            | Less than 1 g      | Less than 1 g     |
|                                      | – <b>saturated</b>           | Less than 1 g      | Less than 1 g     |
|                                      | <b>Carbohydrate</b>          | Less than 1 g      | 1.0 g             |
| – <b>sugars</b>                      | Less than 1 g                | Less than 1 g      |                   |
| <b>Sodium</b>                        | 42 mg                        | 170 mg             |                   |

|                          |  |
|--------------------------|--|
| <b>Country of origin</b> |  <p><b>Made in Australia from at least 66% Australian ingredients</b></p> |
|--------------------------|--|

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| <b>Directions for storage</b> | <p>Store in a cool, dry place.</p> <p>Once open, keep refrigerated. Reseal for maximum freshness.</p> <p>Immediately freeze any leftover product for up to 3 months. Once thawed, use immediately.</p> |
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| <b>Shelf life</b> | <p>Unopened packed have 18 months shelf life from date of manufacture, recorded as Best Before.</p> <p>Once opened, refrigerate and consume within 5 days.</p> |
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|                          |   |                   |                |   |   |
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| <b>Issued by</b>         | Johanna Henderson   | <b>Issue Date</b> | 17/12/2020     | <b>Version number</b>                         | 2 |
| <b>Approved by</b>       | Aida Golneshin  | <b>Supersedes</b> | 14/11/2018, V1 |   |   |
| <b>Reason for change</b> | Updated ingredient dec, NIP, preparation instructions, directions for storage |                   |                | <b>Specification template version number:</b> | 4 |

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| <b>GMO status</b>   | Does not contain genetically modified ingredients  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
|---|--|--|--------------------------|------------|--------------------------|----------------|---------------------------|------------|----------------|----------|---------------|------------|---------------|-------------------|
| <b>Claims</b>   | Gluten free<br>No added Salt, Flavour Enhancers or Thickeners<br>100% Natural  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Certification/ Suitability</b><br>- <b>Halal</b><br>- <b>Kosher</b><br>- <b>Vegan#</b><br># based on recipe review | Certified<br>Not Certified<br>Not Suitable   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Preparation instructions</b>   | <p><b>Heating Instructions:</b><br/>Shake Well Before Use</p> <p><b>Stove:</b></p> <ol style="list-style-type: none"> <li>1. Empty required content into saucepan.</li> <li>2. Set stove top to medium &amp; heat gently, stirring frequently until hot.</li> </ol> <p><b>Microwave:</b></p> <ol style="list-style-type: none"> <li>1. Tear open top of pouch approximately 2cm - 3cm.</li> <li>2. Heat for 3 minutes on high or alternatively pour required amount into a microwave safe container and heat for 1 - 2 minutes or until hot.</li> </ol> <p>Caution: Pouch &amp; contents will be hot after heating. Microwave cooking time may vary.</p> |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Quality specifications</b>   | <table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td>15.0 – 16.0</td> </tr> </tbody> </table>   |  | Quality test             | Test range | Brix (°)                 | 15.0 – 16.0    |                           |            |                |          |               |            |               |                   |
| Quality test  | Test range   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| Brix (°)  | 15.0 – 16.0  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Microbiological specifications</b>   | <table border="1"> <thead> <tr> <th>Microbiological test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Total Plate Count</td> <td>&lt;100,000 cfu/g</td> </tr> <tr> <td>Coliforms</td> <td>&lt;100 cfu/g</td> </tr> <tr> <td><i>E. coli</i></td> <td>&lt;3 cfu/g</td> </tr> <tr> <td>Yeast &amp; Mould</td> <td>&lt;500 cfu/g</td> </tr> <tr> <td>Listeria spp.</td> <td>Not detected/ 25g</td> </tr> </tbody> </table>   |  | Microbiological test     | Test range | Total Plate Count        | <100,000 cfu/g | Coliforms                 | <100 cfu/g | <i>E. coli</i> | <3 cfu/g | Yeast & Mould | <500 cfu/g | Listeria spp. | Not detected/ 25g |
| Microbiological test  | Test range   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| Total Plate Count   | <100,000 cfu/g   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| Coliforms   | <100 cfu/g   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <i>E. coli</i>  | <3 cfu/g   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| Yeast & Mould   | <500 cfu/g   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| Listeria spp.   | Not detected/ 25g  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Packaging</b>  | 12 x 500 mL bags per carton  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Distribution</b>   | Non-refrigerated transport   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Palletisation</b>  | <table border="1"> <tbody> <tr> <td><b>Cartons per Layer</b></td> <td>16</td> </tr> <tr> <td><b>Layers per Pallet</b></td> <td>7</td> </tr> <tr> <td><b>Cartons per Pallet</b></td> <td>112</td> </tr> </tbody> </table>   |  | <b>Cartons per Layer</b> | 16         | <b>Layers per Pallet</b> | 7              | <b>Cartons per Pallet</b> | 112        |                |          |               |            |               |                   |
| <b>Cartons per Layer</b>  | 16   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Layers per Pallet</b>  | 7  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>Cartons per Pallet</b>   | 112  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>EAN</b>  | 9332216015730  |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |
| <b>TUN</b>  | 19332216015737   |  |                          |            |                          |                |                           |            |                |          |               |            |               |                   |

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

Edlyn Foods ABN: 90 007 145 520

13 Ricky Way, Epping, VIC, 3076, Australia

Customer Service/Sales: 1300 661 908

Fax: 1300 731 651

[www.edlyn.com.au](http://www.edlyn.com.au) – [sales@edlyn.com.au](mailto:sales@edlyn.com.au)