

Product Specification



Product name	Red Wine Jus 25 Brix
Product brand	Bone Roasters Pure Stocks & Jus
Product codes	BI0068
Product pack sizes	12 x 300 mL
Product description	A veal stock and red wine reduction that has a dark claret colour and a full flavoured veal and red wine flavour. Ideally used as a Jus for meat or as a sauce base for wet dishes. This product is made for Bone Roasters in accordance with good manufacturing practices and FSANZ standards.

Ingredients	Filtered Water, Veal Bones, Red Wine Reduction, Fresh Onions, Fresh Carrots, Fresh Celery, Tomato Paste, Fresh Mushrooms, Garlic, Fresh Thyme, Bay Leaves & Peppercorns
Allergens	None

Nutritional Information Panel	Nutrition Information		
	Servings per package:	12	
	Serving size:	25 mL	
	Average Quantity	Per serving	Per 100 mL
	Energy	80 kJ	320 kJ
	Protein, Total	4.5 g	17.9 g
	– gluten	Not detected	Not detected
	Fat, Total	Less than 1 g	Less than 1 g
	– saturated	Less than 1 g	Less than 1 g
	Carbohydrate	Less than 1 g	Less than 1 g
– sugars	Less than 1 g	Less than 1 g	
Sodium	82 mg	330 mg	

Country of origin	 <p>Made in Australia from at least 67% Australian ingredients</p>
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Directions for storage	Store in a cool, dry place. Once open, keep refrigerated. Reseal for maximum freshness. Immediately freeze any leftover product for up to 3 months. Once thawed, use immediately.
Shelf life	Unopened packed have 18 months shelf life from date of manufacture, recorded as Best Before. Once opened, refrigerate and use within 5 days.
GMO status	Does not contain genetically modified ingredients.

Issued by	Johanna Henderson	Issue Date	17/12/2020	Version number	2
Approved by	Aida Golneshin	Supersedes	14/11/2018, V31		
Reason for change	Updated ingredient dec, NIP, preparation instructions, directions for storage			Specification template version number:	4

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Claims	Gluten free No added Salt, Flavour Enhancers or Thickeners 100% Natural													
Certification/ Suitability - Halal - Kosher - Vegan# # based on recipe review	Not Certified Not Certified Not Suitable													
Preparation instructions	<p>Heating Instructions: Shake Well Before Use</p> <p>Stove:</p> <ol style="list-style-type: none"> 1. Empty required content into saucepan. 2. Set stove top to medium & heat gently, stirring frequently until hot. <p>Microwave:</p> <ol style="list-style-type: none"> 1. Tear open top of pouch approximately 2cm - 3cm. 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. <p>Caution: Pouch & contents will be hot after heating. Microwave cooking time may vary.</p>													
Quality specifications	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td>25.0 – 25.5</td> </tr> </tbody> </table>		Quality test	Test range	Brix (°)	25.0 – 25.5								
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Packaging	12 x 300 mL bags per carton													
Distribution	Non-refrigerated transport													
Palletisation	<table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>16</td> </tr> <tr> <td>Layers per Pallet</td> <td>7</td> </tr> <tr> <td>Cartons per Pallet</td> <td>112</td> </tr> </tbody> </table>		Cartons per Layer	16	Layers per Pallet	7	Cartons per Pallet	112						
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EAN	9332216015754													
TUN	19332216015751													

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.

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