

Product Specification



Product name	Red Wine Jus 25 Brix
Product brand	Bone Roasters Pure Stocks & Jus
Product codes	BI0005
Product pack sizes	4 x 2.5 kg
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:	100	
	Serving size:	25 g	
	Average Quantity	Per serving	Per 100 g
	Energy	78 kJ	313 kJ
	Protein, Total	3.7 g	14.9 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	3.1 g
– sugars	Less than 1 g	1.3 g	
Sodium	75 mg	300 mg	

Country of origin	 <p>Made in Australia from at least 67% Australian ingredients</p>
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Directions for storage	Keep frozen. Defrost in refrigerator. Keep refrigerated once opened. Reseal for maximum freshness.
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Shelf life	Unopened frozen packs have 18 months shelf life from date of manufacture – recorded as a Best Before date. Once opened, refrigerate and use within 10 days.
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GMO status	Does not contain genetically modified ingredients.
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Issued by	Johanna Henderson	Issue Date	25/09/2020	Version number	5
Approved by	Aida Golneshin	Supersedes	01/10/2019, V4		
Reason for change	Updated micro parameters		Specification template version number: 4		

Product Specification



Claims	Gluten Free. 99% Fat 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	Defrost instructions: 1. Place sealed bag in a container and defrost in the refrigerator. 2. Ensure product is fully defrosted before use. 3. Use within 10 days from defrosting. 4. Use straight from the bag as required.													
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	4 x 2.5 kg bags per carton													
Distribution	Frozen transport													
Palletisation	<table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>12</td> </tr> <tr> <td>Layers per Pallet</td> <td>7</td> </tr> <tr> <td>Cartons per Pallet</td> <td>84</td> </tr> </tbody> </table>		Cartons per Layer	12	Layers per Pallet	7	Cartons per Pallet	84						
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EAN	9332216015464													
TUN	19332216015461													

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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