	QUALITY ASSURANCE DEPARTMENT	Issued Date: December 2019 Issue: 1.1
	Product Information Form	
	Parisienne Essence (ES1003)	

CONFIDENTIAL INFORMATION:

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Product Description: A natural liquid flavour. Used as a browning agent.

Legal status: Natural.

Ingredient declaration: Natural flavour, colour (150c).

Flavour Carrier(s): Water, ethanol.

Country of Origin Statement: Made in Australia from local & imported ingredients.

Australian Ingredients in this Product: 74 % (of total product).

Mandatory Advisory Statement: None applicable

Product Intended Use: Colouring compound for manufacturing purposes only.

Recommended Dose Rate: 0.1 – 0.3 % (as consumed in manufactured product).

Quality Statement: This product is made under BRC/HACCP certified conditions and complies with the regulations set out in the Australia New Zealand Food Standards Code.

Allergen Statement: Any allergen present will be mentioned. This product is allergen free and therefore, does not contain materials that require mandatory declaration under Clause 4 of Standard 1.2.3 of the Foods Standards Code.


Allergen Cross contact: Any allergen will be mentioned if present.

Allergenic Substance	Source Food	Derivative Name	Total protein
Cereals containing Gluten	Oat Flour	NA	0 ppm
Milk & Milk products	Milk & Cheese powders	NA	0 ppm
Sesame Seed & Sesame products	Sesame Oil	NA	0 ppm

GMO Status: This product does not contain any animal derivatives and is free from GMO Ingredients.

GMO Cross Contact: No GMO products are kept on these premises.

Document Approved By: Max Kleyn, Flavourist	Document Code: ES1003
Document Prepared By: Max Kleyn, Flavourist	Pages: 2

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Specifications:			
Testing	Parameter:	Acceptable Level	C of A
Physical	Appearance	Dark brown free flowing liquid.	Yes
Chemical	Specific Gravity	1.045 – 1.065 @ 20°C	Yes
Microbiological	Standard Plate Count (SPC)	<10,000 cfu/g	No
Organoleptic	Taste	A concentrated caramel profile.	Yes
	Aroma	A typical caramel odour.	Yes

Nutritional Information		
Based on typical 100g analysis		
Energy	(kJ)	648.50
Protein	(g)	0.00
Fat (total)	(g)	0.00
- Saturated	(g)	0.00
- Trans	(g)	0.00
- Polyunsaturated fat	(g)	0.00
- Monounsaturated fat	(g)	0.00
Cholesterol	(mg)	0.00
Carbohydrate	(g)	19.19
- Sugars	(g)	1.79
Dietary Fibre	(g)	0.00
Sodium	(mg)	15.12
Potassium	(mg)	0.00

Statements and Claims	
Irradiation:	Free
Halal:	Not Suitable
Kosher:	Suitable
Ovo-Lacto-Vegetarian:	Suitable
Lacto-Vegetarian:	Suitable
Vegan:	Suitable

Storage & Shelf Life:

Store in a cool dark environment. 12 months when stored at ambient temperatures in original packaging.


Packaging

Available in 1, 5 & 25 litre HDPE (High Density Polyethylene) container with tamper evident caps.

Traceability & Tracking:		
Product name:	Pariessiene Essence	
Product Code:	ES1003 (6 to 9 characters)	
Batch number:	18010501	Year/Month/Day/number Example only
Best before date:	August 2018	Example only
Date of Manufacture:	05/01/2018	Example only

WARRANTY:

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This document is intended as a guide only: Legal requirements are contained in the Food & Standard Code and relevant food legislation and other applicable laws. The information in this document should not be relied upon as legal advice or used as a substitute for legal advice. You should exercise your own skill, care and judgement before relying on this information in any important matter.

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