

Product Specification

Product name	Chunky Mild Salsa
Product brand	Wombat
Product code	I02529
Product pack size	4 x 2 kg
Product description	A fresh tasting mild chunky salsa with mild heat made with Australian tomatoes, onions and capsicum, well-seasoned with herbs & spices. This product is made in accordance with good manufacturing practices and FSAZ standards.

Ingredients	Water, Tomato (39%), Green Capsicum (8%), Onion (6%), Red Capsicum (6%), Vinegar, Salt, Vegetable Oil, Spices, Modified Starch (1422), Acidity Regulator (330), Preservative (202), Coriander.
Allergens	None

Nutritional Information panel	Nutritional Information Panel		
	Servings per package:	100	
	Serving size:	20 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	Less than 40 kJ	197 kJ
	Protein, total	Less than 1 g	1.7 g
	- Gluten	Not Detected	Not Detected
	Fat, total	Less than 1 g	1.1 g
	- Saturated	Less than 1 g	Less than 1 g
	Carbohydrate	1.3 g	6.4 g
- Sugars	Less than 1 g	4.4 g	
Sodium	85 mg	423 mg	
*All specified values are based on theoretical calculations.			

Country of origin	 Made in Australia from at least 87% Australian ingredients
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Directions for storage	Keep refrigerated at 0 - 4°C.
Shelf life	Unopened packs have 6 months shelf life from date of manufacture, recorded as Best Before. Consume within 7 days after opening.
GMO status	Does not contain genetically modified ingredients.

Issued by	Johanna Henderson	Issue Date	02/07/2020	Version number	3
Approved by	Aida Golneshin	Supersedes	28/01/2020, V2		
Reason for change	Added palm oil claim		Specification template version number: 2		

Claims	Gluten Free Palm Oil Free													
Quality specifications	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>pH</td> <td>4.0 – 4.2</td> </tr> <tr> <td>Consistency (cm/min)</td> <td>5.0 – 7.0</td> </tr> </tbody> </table>	Quality test	Test range	pH	4.0 – 4.2	Consistency (cm/min)	5.0 – 7.0							
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Packaging	2 kg clear plastic pail sealed with a black tamperproof lid, packed 4 per carton.													
Distribution	Refrigerated transport.													
Palletisation	<table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>9</td> </tr> <tr> <td>Layers per Pallet</td> <td>7</td> </tr> <tr> <td>Cartons per Pallet</td> <td>63</td> </tr> </tbody> </table>	Cartons per Layer	9	Layers per Pallet	7	Cartons per Pallet	63							
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EAN	9347799000424													
TUN	19332216016079													

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.

Wombat Food Group Ltd Pty.

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