Product Specification



Product name	Chicken Stock 6 Brix
Product brand	Bone Roasters Pure Stocks & Jus
Product codes	BI0069
Product pack sizes	12 x 500 mL
Product description	Chicken Stock has a lucent golden colour with a rich chicken odour and flavour. Ideally used as a foundation ingredient base for wet dishes. This product is made for Bone Roasters in accordance with good manufacturing practices and FSANZ standards.

	Nutrition Information
Allergens	None
Ingredients	Filtered Water, Chicken Bones

Nutritional Information Panel

Nutrition Information			
Servings per package:	20		
Serving size:	25 mL		
Average Quantity	Per serving	Per 100 mL	
Energy	17 kJ	68 kJ	
Protein, Total	Less thanks 1 g	3.9 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	14 mg	57 mg	

Country of origin	Made in Australia from 100% Australian ingredients
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, V1		
	Updated ingredient dec			Specification temp	late version numbe	r: 4

Product Specification



Claims Claims Claims Claims Certification/ Suitability - Halal - Kosher - Vegan* Not Certified Not Suitable Heating Instructions: Shake Well Before Use Stove: 1. Empty required content into saucepan. 2. Set stove top to medium & heat gently, stirring frequently until hot. Microwave: 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. Caution: Pouch & contents will be hot after heating. Microwave cooking time may vary. Quality specifications Microbiological specifications Microbiolo					
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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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