

VAM PRODUCT SPECIFICATION

| VAN CODE: 1SF-PP CUSTOMER: Superior Food Services Description: Fully cooked puiled pork muscles Dimensions: Irregular strips < 60mm inlength Taste: Cooked pork flavour notes Texture & Fully cooked pork muscles broken down into fibrous strands. Colour: Typical of cooked pork; No pink colourian Typical of cooked pork; No pink colourian Pork (85%), Marinade (Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Ascorbate (301), Ascorbic Acid (300) Ascorbate (301), Ascorbic Acid (300) Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Total Plate Count: <100 000 cfu/g Listeria Spp: ND in 25 grams Coeffictation: Coaje's staph <100 cfu/g Salmonelia: ND in 25 grams No Curificter of Analysis required Product: 104M-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15*C: Manufactured by: Value Added | PRODUCT NAM | E: PULLED PORK | | | |
|---|---------------------------------------|---------------------------|---|--|--|
| Construction Superior Food Services Description: Fully cooked pulled pork muscles Dimensions: Irregular strips < 60mm in length | | | | 11 | |
| Description: Fully cooked pulled pork muscles Dimensions: Irregular strips < 60mm in length | | | | 10 | |
| Dimensions: Irregular strips < 60mm in length Tastic: Cooked pork flavour notes broken down into fibrous strands. Colour: Trylical of cooked pork, No pink colour in finished product. Impediate the strands. Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Ascorbate (301), Ascorbic Acid (300) Allergens: Produced in a facility that handles ingredients Defects: Free of signs of spoilage including off doours. Free from foreign material. Microbiological Specification: Coage + Staph < 100 cfu/g | | | | 2 | |
| Taste: Cooked pork flavour notes Texture & Fully cooked pork muscles Appearance: broken down into fibrous strands. Typical of cooked pork; No pink Colour: Typical of cooked pork; No pink colour in finished product. Image: Colour in finished product. Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acetate (301), Sotorbic Acid (300) Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Specification Coag+ Staph <100 000 cfu/g | | | | | |
| Texture & Appearance: Fully cooked pork muscles broken down into fibrous strands. Fully cooked pork muscles broken down into fibrous strands. Colour: Typical of cooked pork; No pink colour in finished product. Impediate the strands. Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Ascorbate (301), Ascorbic Acid (300) Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Specification: Colog + Staph <100 ofu/g | | | - | | |
| Appearance: broken down into fibrous strands. Image: Strands. Colour: Tytaid of cooked pork; No pink colour in finished product. Image: Strands. Image: Strands. Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium (17), Sogar (2000), Coate (2000), Sogar (2000), Coate (2000), Sogar (2000), Citrus Fibre, Yeast Extract, Solum (17), Sogar (2000), S | | | | 6 | |
| Appearance: broken down into industry strands. Typical of cooked pork; No pink colour in finished product. Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Accorbate (301), Ascorbic Acid (300)] Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Total Plate Count: <100 000 cfu/g | | | | 5 | |
| Stratus. Stratus. Colour: Typical of cooked pork; No pink colour in finished product. 1 Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Ascorbate (301), Ascorbic Acid (300)] Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Specification: Colorms: <1000 cfu/g | | | JS | | |
| colour in finished product. 2 1 | Colour: | | Nonink | | |
| Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Accorbate (301), Ascorbic Acid (300)] Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Total Plate Count: <100 000 cfu/g | Colour. | | | | |
| Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Ascorbate (301), Ascorbic Acid (300)] Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Colal Plate Count: <100 of u/g Listeria Spp: ND in 25 grams Specification: Colofforms: <100 of u/g Salmonella: ND in 25 grams Coage Staph <100 of u/g Salmonella: ND in 25 grams Coage Staph Packaging: 1 kg inner heat-sealed bag. S bags packed into a carton. Carton net weight 5kg Labelling: Product: 1VAM-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manifactured by: Value Added Meats Pty Ltd Delivery All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Product will be delivered in a clean, refrigerated, Safefood accredited vehicle. Orducts will be delivered frozen. Nutritional Nutritional Quy per 100g serve Information: Energy (k) | | | | | |
| Ingredients: Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Acetate (301), Ascorbic Acid (300)] Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Total Plate Count: <100 000 cfu/g | | | | | |
| Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Ascorbate (301), Ascorbic Acid (300)]Allergens:Produced in a facility that handles ingredients containing gluten, soy, egg and milkCountry of Origin:Made in Australia from at least 98% Australian IngredientsDefects:Free of signs of spoilage including off odours. Free from foreign material.MicrobiologicalTotal Plate Count: <100 000 cfu/g | | | | | |
| Allergens:Produced in a facility that handles ingredients containing gluten, soy, egg and milkCountry of Origin:Made in Australia from at least 98% Australian IngredientsDefects:Free of signs of spoilage including off odours. Free from foreign material.MicrobiologicalTotal Plate Count: <100 000 cfu/g | Ingredients: | Pork (85%), Marinade [| Pork (85%), Marinade [Water, Salt, Acidity Regulator (451), Sodium Acetate (262), | | |
| Allergens:Produced in a facility that handles ingredients containing gluten, soy, egg and milkCountry of Origin:Made in Australia from at least 98% Australian IngredientsDefects:Free of signs of spoilage including off odours. Free from foreign material.MicrobiologicalTotal Plate Count: <100 000 cfu/g | | Vegetable Gum (407), C | Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium | | |
| Country of Origin: Made in Australia from at least 98% Australian Ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Specification: Total Plate Count: <100 000 cfu/g | | | | | |
| Defects:Free of signs of spoilage including off odours. Free from foreign material.MicrobiologicalTotal Plate Count: <100 000 cfu/g | | | | ingredients containing gluten, soy, egg and milk | |
| Microbiological Specification: No Certificate of Analysis requiredTotal Plate Count: <100 000 cfu/g Salmonella: ND in 25 grams Coliforms: <1000 cfu/g Salmonella: ND in 25 gramsPackaging: Packaging:1kg inner heat-sealed bag. 5 bags packed into a carton. Carton net weight 5kgLabelling: Labelling:Product: 1VAM-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manufactured by: Value Added Meats Pty LtdShelf Life: Solitors:365 days when transported and stored at or below -15°C.Storage Conditions:Freezer: store at or below -15°CDelivery Condition:All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Product will be dequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.Nutritional Information:Nutrient Energy (kl)Qty per 100g serve 15.8Nutritional by NutritionalFat, Total (g) Fat, Saturated (g)11.8Values, calculated by Nutritional Carbohydrate (g)0.0Courtesy of FSANZ Sodium (mg)392Specification approved by VAM: Specification approved by Customer: Signed:Signed:Name & title:Michael Krajewski Technical ManagerName & title: | Country of Origi | n: Made in Australia from | Made in Australia from at least 98% Australian Ingredients | | |
| Specification: Coliforms: <1000 cfu/g | Defects: | Free of signs of spoilage | Free of signs of spoilage including off odours. Free from foreign material. | | |
| No Certificate of Analysis required Coag+ Staph <100 cfu/g Packaging: 1kg inner heat-sealed bag. 5 bags packed into a carton. Carton net weight 5kg Labelling: Product: 1VAM-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manufactured by: Value Added Meats Pty Ltd Shelf Life: 365 days when transported and stored at or below -15°C. Storage Freezer: store at or below -15°C Conditions: Products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will be adeutetly protected at all times from exposure to infestation and contamination. Product will be delivered frozen. Nutritional Nutrient Qty per 100g serve Information: Energy (kl) 726 Quantities are Protein (g) 11.8 values, calculated Fat, Total (g) 11.8 Values, calculator Sugars (g) 0.0 carbohydrate (g) 0.2 Panel Calculator Sugars (g) 0.0 Specification approved by VAM: Specification approved by Customer: Signed: Signed: Image: Name & title: Michael Krajewski Technical Manager Name & title: | Microbiological | Total Plate Count: <100 | Total Plate Count: <100 000 cfu/g Listeria Spp: ND in 25 grams | | |
| Analysis required 1 Packaging: 1kg inner heat-sealed bag. 5 bags packed into a carton. Carton net weight 5kg Labelling: Product: 1VAM-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manufactured by: Value Added Meats Pty Ltd Shelf Life: 365 days when transported and stored at or below -15°C. Storage Freezer: store at or below -15°C Conditions: 2 Delivery All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Condition: Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen. Nutritional Nutrient Qty per 100g serve Information: Energy (kl) 726 Quantities are Protein (g) 16.8 theoretical Fat, Saturated (g) 0.2 Panel Calculator Sugars (g) 0.0 carbohydrate (g) 0.2 Specification approved by VAM: Specification approved by Customer: Signed: Signed: Name & title: | | | | | |
| Packaging:1kg inner heat-sealed bag. 5 bags packed into a carton. Carton net weight 5kgLabelling:Product: 1VAM-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manufactured by: Value Added Meats Pty LtdShelf Life:365 days when transported and stored at or below -15°C.StorageFreezer: store at or below -15°CConditions:Products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.NutritionalNutrient Energy (kJ)Qty per 100g serve 726Quantities are theoretical yalues, calculatedFat, Total (g)11.8Values, calculated by NutritionalFat, Saturated (g)0.2Panel Calculator Sugars (g)0.0392Specification approved by VAM: Signed:Specification approved by Customer:Signed:Michael Krajewski Technical ManagerSigned: | | | | | |
| S bags packed into a carton. Carton net weight 5kgLabelling:Product: 1VAM-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manufactured by: Value Added Meats Pty LtdShelf Life:365 days when transported and stored at or below -15°C.Storage Conditions:Freezer: store at or below -15°CDelivery Condition:All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.Nutritional Information:Nutrient Energy (kl)Quantities are theoreticalProtein (g)fat, Total (g) anulas, calculated11.8 Sugars (g)Autritional Courtesy of FSANZSodium (mg)Sugars (g) Signed:0.0 Specification approved by Customer:Signed:Signed:Name & title:Michael Krajewski Technical ManagerName & title:Michael Krajewski Technical ManagerName & title:Michael Krajewski Technical Manager | | | | | |
| Labelling:Product: 1VAM-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manufactured by: Value Added Meats Pty LtdShelf Life:365 days when transported and stored at or below -15°C.StorageFreezer: store at or below -15°CConditions:Freezer: store at or below -15°CDeliveryAll products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.NutritionalNutrientQty per 100g serveInformation:Energy (kJ)726Quantities are theoreticalProtein (g)16.8Yalues, calculated by NutritionalFat, Saturated (g)4.5Values, calculated by NutritionalCarbohydrate (g)0.2Panel Calculator Sugars (g)0.00.0Courtesy of FSANZSodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Michael Krajewski Technical ManagerName & title: | | | - | | |
| Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15°C: Manufactured by: Value Added Meats Pty LtdShelf Life:365 days when transported and stored at or below -15°C.Storage Conditions:Freezer: store at or below -15°CDelivery Condition:All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.Nutritional Information:Nutrient Energy (kl)Qty per 100g serve 11.8Quantities are theoreticalProtein (g) Fat, Total (g)11.8values, calculated by Nutritional Carbohydrate (g)0.0Caurtesy of FSANZSodium (mg) Sugars (g)392Specification approved by VAM:Specification approved by Customer: Signed:Signed:Michael Krajewski Technical ManagerName & title: | | | | | |
| Manufactured by: Value Added Meats Pty LtdShelf Life:365 days when transported and stored at or below -15°C.Storage Conditions:Freezer: store at or below -15°CDelivery Condition:All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.Nutritional Information:Nutrient Energy (kJ)Qty per 100g serve 16.8Quantities are theoreticalProtein (g) Fat, Total (g)16.8values, calculated by Nutritional Carbohydrate (g)0.2Panel Calculator courtesy of FSANZSodium (mg)392Specification approved by VAM: Signed:Specification approved by Customer:Signed:Signed: Technical ManagerSigned: title: | Labelling. | | | | |
| Shelf Life: 365 days when transported and stored at or below -15°C. Storage Freezer: store at or below -15°C Conditions: | | _ | | | |
| Storage Conditions:Freezer: store at or below -15°CDelivery Condition:All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.NutritionalNutrient Condition:Qty per 100g serveInformation:Energy (kJ)726Quantities are theoreticalProtein (g)16.8theoretical by NutritionalFat, Total (g)11.8Values, calculated by NutritionalCarbohydrate (g)0.2Panel Calculator courtesy of FSANZSodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Signed:Signed: | · · · · · · · · · · · · · · · · · · · | | | • | |
| Conditions: All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Delivery All products will be adeutely protected at all times from exposure to infestation and contamination. Product will be delivered frozen. Nutritional Nutrient Oty per 100g serve Information: Energy (kJ) 726 Quantities are Protein (g) 16.8 theoretical Fat, Total (g) 11.8 values, calculated Fat, Saturated (g) 4.5 by Nutritional Carbohydrate (g) 0.2 Panel Calculator Sugars (g) 0.0 courtesy of FSANZ Sodium (mg) 392 Specification approved by VAM: Specification approved by Customer: Signed: Name & title: Michael Krajewski Name & title: Michael Krajewski Name & title: | | | | | |
| Condition:Products will be adequately protected at all times from exposure to infestation and contamination. Product will be delivered frozen.NutritionalNutrientOty per 100g serveInformation:Energy (kJ)726Quantities areProtein (g)16.8theoreticalFat, Total (g)11.8values, calculatedFat, Saturated (g)4.5by NutritionalCarbohydrate (g)0.2Panel CalculatorSugars (g)0.0courtesy of FSANZSodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Michael Krajewski Technical ManagerName & title: | 0 | | | | |
| NutritionalNutrientOty per 100g serveInformation:Energy (kJ)726Quantities areProtein (g)16.8theoreticalFat, Total (g)11.8values, calculatedFat, Saturated (g)4.5by NutritionalCarbohydrate (g)0.2Panel CalculatorSugars (g)0.0courtesy of FSANZSodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Michael Krajewski Technical ManagerName & title: | Delivery All products will be d | | vered in a c | lean, refrigerated, Safefood accredited vehicle. | |
| NutritionalNutrientQty per 100g serveInformation:Energy (kJ)726Quantities areProtein (g)16.8theoreticalFat, Total (g)11.8values, calculatedFat, Saturated (g)4.5by NutritionalCarbohydrate (g)0.2Panel CalculatorSugars (g)0.0courtesy of FSANZSodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Michael Krajewski Technical ManagerName & title: | Condition: | Products will be adequa | Products will be adequately protected at all times from exposure to infestation and | | |
| Information:Energy (kJ)726Quantities areProtein (g)16.8theoreticalFat, Total (g)11.8values, calculatedFat, Saturated (g)4.5by NutritionalCarbohydrate (g)0.2Panel CalculatorSugars (g)0.0courtesy of FSANZSodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Signed:Signed:Name & title:Michael Krajewski Technical ManagerName & title: | | contamination. Product | contamination. Product will be delivered frozen. | | |
| Quantities are theoreticalProtein (g)16.8theoretical values, calculatedFat, Total (g)11.8values, calculated by NutritionalFat, Saturated (g)4.5Carbohydrate (g)0.2Panel Calculator courtesy of FSANZSodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Signed:Signed:Name & title:Michael Krajewski Technical ManagerName & title: | | | | g serve | |
| theoretical values, calculatedFat, Total (g)11.8values, calculated by NutritionalFat, Saturated (g)4.5Carbohydrate (g)0.2Panel Calculator courtesy of FSANZSugars (g)0.0Sodium (mg)392Specification approved by VAM:Specification approved by Customer:Signed:Signed:Signed:Name & title:Michael Krajewski Technical ManagerName & title: | | | | | |
| values, calculated by NutritionalFat, Saturated (g)4.5Carbohydrate (g)0.2Panel Calculator courtesy of FSANZSugars (g)0.0Specification approved by VAM:392Specification approved by VAM:Specification approved by Customer:Signed:Signed:Signed:Name & title:Michael Krajewski Technical ManagerName & title: | | | | | |
| by Nutritional Carbohydrate (g) 0.2 Panel Calculator Sugars (g) 0.0 courtesy of FSANZ Sodium (mg) 392 Specification approved by VAM: Specification approved by Customer: Signed: Signed: Name & title: Michael Krajewski Technical Manager Name & title: | | | | | |
| Panel Calculator courtesy of FSANZ Sugars (g) 0.0 Sodium (mg) 392 Specification approved by VAM: Specification approved by Customer: Signed: Signed: Name & title: Michael Krajewski Technical Manager Name & title: | | | | | |
| courtesy of FSANZ Sodium (mg) 392 Specification approved by VAM: Specification approved by Customer: Signed: Signed: Name & title: Michael Krajewski Technical Manager | - | ,, | | | |
| Specification approved by VAM: Specification approved by Customer: Signed: Signed: Name & title: Michael Krajewski Technical Manager Name & title: Name & title: | | 0 (0) | | | |
| Signed: Signed: Name & title: Michael Krajewski Technical Manager | | | | | |
| Technical Manager title: | | | | | |
| Technical Manager title: | Name & title | Michael Kraiewski | lame & | | |
| Date: 31 st Jan 2024 Date: | | | | | |
| | Date: | 31 st Jan 2024 | ate: | | |