

# Product Specification



<b>Product name</b>	Chicken Stock 6 Brix
<b>Product brand</b>	Bone Roasters Pure Stocks & Jus
<b>Product codes</b>	BI0069
<b>Product pack sizes</b>	12 x 500 mL
<b>Product description</b>	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.

<b>Ingredients</b>	Filtered Water, Chicken Bones
<b>Allergens</b>	None

<b>Nutritional Information Panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	20	
	<b>Serving size:</b>	25 mL	
	<b>Average Quantity</b>	<b>Per serving</b>	<b>Per 100 mL</b>
	<b>Energy</b>	17 kJ	68 kJ
	<b>Protein, Total</b>	Less than 1 g	3.9 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, Total</b>	Less than 1 g	Less than 1 g
	– <b>saturated</b>	Less than 1 g	Less than 1 g
	<b>Carbohydrate</b>	Less than 1 g	Less than 1 g
– <b>sugars</b>	Less than 1 g	Less than 1 g	
<b>Sodium</b>	14 mg	57 mg	

<b>Country of origin</b>	
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<b>Directions for storage</b>	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.
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<b>Shelf life</b>	Unopened packed have 18 months shelf life from date of manufacture, recorded as Best Before. Once opened, refrigerate and use within 5 days.
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<b>GMO status</b>	Does not contain genetically modified ingredients
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<b>Issued by</b>	Johanna Henderson	<b>Issue Date</b>	17/12/2020	<b>Version number</b>	2
<b>Approved by</b>	Aida Golneshin	<b>Supersedes</b>	14/11/2018, V1		
<b>Reason for change</b>	Updated ingredient dec, NIP, preparation instructions, directions for storage			<b>Specification template version number:</b>	4

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<b>Claims</b>	Gluten free No added Salt, Flavour Enhancers or Thickeners 100% Natural.													
<b>Certification/ Suitability</b> - Halal - Kosher - Vegan# # based on recipe review	Certified Not Certified Not Suitable													
<b>Preparation instructions</b>	<p><b>Heating Instructions:</b> Shake Well Before Use</p> <p><b>Stove:</b></p> <ol style="list-style-type: none"> <li>1. Empty required content into saucepan.</li> <li>2. Set stove top to medium &amp; heat gently, stirring frequently until hot.</li> </ol> <p><b>Microwave:</b></p> <ol style="list-style-type: none"> <li>1. Tear open top of pouch approximately 2cm - 3cm.</li> <li>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.</li> </ol> <p>Caution: Pouch &amp; contents will be hot after heating. Microwave cooking time may vary.</p>													
<b>Quality specifications</b>	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Brix (°)</td> <td>6.0 – 6.2</td> </tr> </tbody> </table>		Quality test	Test range	Brix (°)	6.0 – 6.2								
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<b>Packaging</b>	12 x 500 mL bags per carton													
<b>Distribution</b>	Non-refrigerated transport													
<b>Palletisation</b>	<table border="1"> <tbody> <tr> <td><b>Cartons per Layer</b></td> <td>16</td> </tr> <tr> <td><b>Layers per Pallet</b></td> <td>7</td> </tr> <tr> <td><b>Cartons per Pallet</b></td> <td>112</td> </tr> </tbody> </table>		<b>Cartons per Layer</b>	16	<b>Layers per Pallet</b>	7	<b>Cartons per Pallet</b>	112						
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<b>TUN</b>	19332216015768													

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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