



Sandhurst Fine Foods
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DATE: 14/12/2020
PRODUCT SPECIFICATION: Polish Sauerkraut
PRODUCT CODE: SAUER500
COUNTRY OF ORIGIN: Product of Poland
INGREDIENTS: White cabbage (99.9%), salt.
PERCENTAGE OF AUSTRALIAN INGREDIENTS 0%
WEIGHT DECLARATION: Net Weight: 500g | Drained Weight : N/A
PACKAGING: 500g x 6
SHELF LIFE: 730 days.
SHELF LIFE AFTER OPENING: Refrigerate after opening and consume within 14 days
RECOMMENDED STORAGE CONDITIONS: Store in a cool, dry place.
MANDATORY WARNING & ADVISORY STATEMENT: N/A

NUTRITIONAL INFORMATION: Servings per package: 5 ; Serving size: 100g

| | Average per serve | Average qty per 100g |
|--------------|-------------------|----------------------|
| Energy | 71.8kJ | 71.8kJ |
| Protein | 1.5g | 1.5g |
| Fat, total | 0.2g | 0.2g |
| Saturated | 0g | 0g |
| Carbohydrate | 3.4g | 3.4g |
| Sugars | 0g | 0g |
| Sodium | 250mg | 250mg |

*Information is based on average values

1. PHYSICAL

- a. Taste

Typical of sauerkraut, aromatic, acidic, without foreign tastes and odour.
- b. Colour

Thin strips, light white to light yellow colour
- c. Shape

Cut into thin strips.

2. CHEMICAL

- a. Sulphur
- b. Salt

1.5-2.5%
- c. Acid

1.0-1.8%
- d. pH

N/A

3. MICROBIOLOGICAL

- a. E.Coli

Negative/25g
- b. Yeast & Mould

Negative/25g
- c. Salmonella

Negative/25g
- d. B. Listeria

Negative/25g
- e. B. Cerius

Negative/25g

4. ALLERGENS

5. HALAL

Yes

6. GMO Free?

Yes

7. Suitable for Vegans?

Yes

