

CONFIDENTIAL SPECIFICATION & ALLERGEN

A. Griffith Product Code : 42029901

B. Product Name: KRUSTO BREADING #330 (5/CS)

C. Ingredient Declaration:

TOASTED WHEAT CRUMBS, YELLOW CORN FLOUR, SALT, MONOSODIUM GLUTAMATE, SPICES, SPICE EXTRACTIVES.

D. Technical Data:

Total Chlorides (as Sodium Chloride):	7.0%	+/- 0.7	(analytical)
Moisture:	9.0%	+/- 1.0	(typical)

E. Organoleptic: Appearance, Aroma and Flavour: Comparable to a standard sample.

F. Net Weight: 22.7kg

G. Direction for Use:

TO BE USED IN CONJUNCTION WITH KRUSTO BATTER 120. DIP MEAT PORTION IN BATTER MIXTURE. DRAIN AND COAT WITH KRUSTO BREADING 330. THE BREADED MEATS WILL DEVELOP A RICH GOLDEN BROWN COLOUR WHEN PAN FRIED FOR 8-10 MINUTES AT MEDIUM HEAT. FOR DEEP FAT FRYING, REDUCE TIME TO 5-6 MINUTES. STORE IN A COOL, DRY PLACE.

H. Storage and Shelf-life:

Shelf life is 6 months under ambient temperatures (20°C or 68°F) and normal, dry (65% Relative Humidity) warehouse conditions. Store in original tightly sealed container.

I. Food Allergen and Intolerance Information:

Component	Column I Present in the product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing plant
1. Peanuts or derivatives:	No	No	No
2. Tree Nuts or derivatives:	No	No	No
3. Sesame Seeds or derivatives:	No	Yes	Yes
4. Milk or derivatives:	No	Yes	Yes
5. Egg or derivatives:	No	Yes	Yes
6. Fish or derivatives:	No	Yes	Yes
7. Shellfish or derivatives:	No	Yes	Yes
8. Crustaceans or derivatives:	No	Yes	Yes
9. Soy or derivatives:	No	Yes	Yes
10. Cereals containing gluten (from wheat, barley, oats, rye, triticale):	Yes - wheat	Yes	Yes
11. Mustard or derivatives:	No	Yes	Yes
12. Sulphites (Added): (max. ppm)	1	Yes	Yes

Griffith Foods Limited has established procedures to prevent cross contamination of the product with the allergens not present in the product but noted in columns II and III.

Completed by: Senior Specification Specialist

Signature:



Date: July 21, 2022

Please review the product specification/allergen and respond within 5 business days with any questions. If no response is received, the product specification will be considered approved as written

The information given herein is based on research and is believed to be accurate but no guarantee or warranty of its accuracy is made. Product variations may occur between sample and full size batch productions. In every case we urge and recommend that purchasers before using any product in full scale production make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable for their particular purposes under their own operating conditions. The products described herein are sold without any warranty as to the merchantability or fitness for a particular purpose or any other warranty express or implied. No representative of ours has any authority to waive or change the foregoing provisions. Nothing contained herein shall be construed to imply the non-existence of any relevant patents or other intellectual property rights or to constitute a permission, inducement or recommendation to practice any invention covered by any patent or to use any other intellectual property without authority from the owner of the patent or intellectual property.