<b>Loft</b> commercial kitchen	Product Specification Loft Korean BBQ Sauce							
General Description Korean style BBQ sauce. Product Characteristics Physical pH: 3.8 – 4.0 Brix: 37% colour: dark brown flavour: BBQ with soy, sesame, ginger Microbiological Listeria monocytogenes: absent/25g	Allergens   □ Eggs □ Fish   □ Milk □ Peanuts   □ Shellfish □ Sulphites (>10ppm)   ☑ Soy □ Tree nuts   ☑ Wheat (Gluten)     Dietary Suitability   ☑ Vegetarian ☑ Dairy Free   □ Gluten Free □ Refined Sugar Free   ☑ Vegan							
Ingredient labelling Water, Sesame Oil (18%), Soy Sauce (18%) (Water, Soybean Extract, Wheat Flour, Salt, Sugar), Sugar, Vinegar, Gochujang Paste (6%) (Corn Syrup, Red Pepper Powder, Wheat Flour, Water, Salt, Onion, Garlic, Fermented Spirit, Rice, Fermented Soybean, Barley), Ginger, Tomato Paste, Thickener (Modified Starch, Xanthan Gum), Garlic, Golden Syrup, Tamarind Pulp, Roast Red Pepper, Salt, Onion, Spices.	Country of Origin Proudly made in New Zealand by Loft Foods Typical Nutrition Information* *These approximate results have been calculated from raw material nutritional data obtained from suppliers and are subject to seasonal variation							
Packaging and barcode1kg clear plastic pouch.CodingUse by: dd/mm/yy(6 months after manufacturing date)	Average per 100gEnergy1140kJProtein1.8gFat – total19.0g- Saturated2.9gCarbohydrate23.3g- Sugar18.8gSodium1480mg							
Storage & Shelf Life 6 months from date of production Use within 3 weeks of opening Keep refrigerated.	Date of issue:       28/07/2020       Version:       1         Issued by:       Hannah Gu       Supersedes:         This information is provided in good faith and is believed to be accurate.         Uncontrolled Document							

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Ingredient	Vegetarian	Wheat (Gluten)	Peanuts	Tree Nuts	Milk	Fish	Shellfish	Sulphite (>10ppm)	Soy	Sesame	Eggs	Lupin
	Veg	Whea	Ре	Tre	-	_	Ś	Sulphite		Se	_	<b>ر</b>
Water	~											
Sesame Oil	✓									✓		
<b>Soy</b> Sauce (Water, <b>Soybean</b> Extract, <b>Wheat</b> Flour, Salt, Sugar)	*	*							*			
Sugar	1											
Vinegar	~											
Gochujang Paste (Corn Syrup, Red Pepper Powder, <b>Wheat</b> Flour, Water, Salt, Onion, Garlic, Fermented Spirit, Rice, Fermented <b>Soybean</b> , Barley)	*	*							*			
Ginger	✓											
Tomato Paste	✓											
Thickener (Modified Starch, Xanthan Gum)	*											
Garlic	✓											
Golden Syrup	✓											
Tamarind Pulp	~											
Roast Red Pepper	1											
Salt	1											
Onion	1											
Spices	✓											