



McCORMICK FOODS AUSTRALIA PTY LTD
A.B.N. 62 004 763 259

Head Office: 71 Fairbank Road
Clayton South Victoria 3169
Postal: Private Bag 31
Clayton South Victoria 3169

T: 61 3 9264 0333
F: 61 3 9548 9198
E: australia_reception@mccormick.com
W: www.mccormick.com.au

PRODUCT SPECIFICATION

Keen's Traditional Curry 2.5kg

PAGE : 1 of 3
ISSUED : 02/06/2015
SUPERSEDES : New

999000541

I. PRODUCT PROFILE

A well balanced blend of traditional spices that can be used as the main flavour base or to enhance a dish.

II. INGREDIENT DECLARATION

Turmeric, Coriander, Salt, Fenugreek, Pepper, Chilli, Rice Flour, Allspice, Celery.

III. COUNTRY OF ORIGIN

Made in Australia from imported and local ingredients.

IV. ALLERGEN STATUS

Mandatory Declarations	Yes/No/Trace	Comments
Cereals containing Gluten & their products, namely wheat rye, barley, oats, spelt & their hybridised strains	No	
Crustacea & their products	No	
Egg & Egg products	No	
Fish & Fish Products (Including mollusc and fish oils)	No	
Milk & Milk products	No	
Peanut & peanut products (including peanut oil)	No	
Soybeans & their products (including soybean oil)	No	
Tree nuts & their products	No	
Sesame Seeds & their products	No	
Sulphites	No	
Royal Jelly	No	
Bee Pollen	No	
Propolis	No	



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Additional Labelling and Consumer Information	Yes/No	Comments
Umbelliferae family (celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, dill, chervil etc)	Yes	Coriander, Celery
Antioxidants	No	
Added Flavour Enhancers	No	
Added Fats and Oils	No	
Legumes	No	
Allium Genus (onion, garlic, spring onion, leek, chives etc)	No	
Intense Sweeteners	No	
Preservatives	No	
Seeds (Sunflower, poppy, cottonseed, etc)	No	
Yeast & Yeast Products (Including yeast extracts)	No	
Hydrolysed Vegetable Proteins	No	
Added Flavours	No	
Colours	No	
Added Salt	Yes	Proprietary
Added Sugar	No	

V. THEORETICAL NUTRITIONAL INFORMATION*

	Average Quantity per 100g
Energy	1160kJ (277 Cal)
Protein	9.3g
Total Fat	9.0g
- saturated	1.8g
Carbohydrate	32.5g
- sugars	1.5g
Sodium	5900mg

*calculated from supplier data

VI. DIETARY SUITABILITY

	Yes/No	Comments
Vegan Suitable	Yes	Supplier data
Lacto-Vegetarian Suitable	Yes	Supplier data
Ovo-Lacto Vegetarian Suitable	Yes	Supplier data
Halal Suitable	Yes	Supplier data
Kosher Suitable	No	Supplier data
Organic	No	Supplier data

McCormick Brings Passion to Flavour™



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VII. GM STATUS

This product complies with the definition of being non GMO under Standard 1.5.2 of the Food Standards Code for Australia and New Zealand. Under this definition, these products do not contain novel DNA and / or protein and do not have any altered characteristics.

VIII. ORGANOLEPTIC REQUIREMENTS

Colour	:	Dark orange powder
Aroma	:	Savoury, characteristic of curry
Taste	:	Savoury, characteristic of curry

IX. PACKAGING AND LABELLING REQUIREMENTS

The product shall be packed into 2.5kg x 6 pails per pack. The following information shall appear on each pail:

Product Name
Net Weight
Ingredient Statement
Country of Origin
Best Before Date
Manufacturer's Name & Address
Storage condition

X. STORAGE CONDITIONS

Store in cool, dry, well-ventilated conditions, not exceeding 25°C and at a relative humidity of 65% or below. Do not expose to sunlight or strong odours.

XI. SHELF LIFE

18 months shelf life from date of manufacture when distributed and held unopened in clean, cool and dry conditions.

XII. GENERAL REQUIREMENTS

Product shall be manufactured, packaged, stored and shipped in accordance with current good manufacturing practices promulgated under the Federal and State requirements.