



Byron Jerky – Retail Ready Range 2015

Net wt. of jerky content: 40g

Moisture level presented as AwH <.68

Shelf Life: 365 days from Date of Manufacture

PACK & PALLET	Dimensions (mm)			Units
SPECIFICATIONS	Height	Width	Depth	
Consumer Unit	170	110	20	1
Inner Pack	176	116	255	12
Outer Pack 15 Inners	550	615	290	180
Pallet 16 Outers	1 270	1 160	1 170	2 880



SMOKEY

TERIYAKI

CHARGRILL

CHILLI

SMOKIN' HOT

Jerky that is truly Air-Dried is a rare find. Not only is this jerky exactly that, but it is also made from lean cuts of Prime Aussie Beef that have been hand-sliced and marinated, then slowly dried to produce a healthier more delicious alternative.

From the rich pastures of Byron Bay comes the finest, tastiest, top quality beef, seasoned with a delicious blend of carefully selected herbs and spices, with a deep woody smoke to create a tasty snack that's actually really good for you.

Enjoy!

Gordon and Melissa

- 100% Prime Aussie beef ✓
- No Added Hormones ✓
- Free Range, Grass-Fed ✓
- No Fillers, Glazes or Bulking Agents ✓
- MSG Free ✓
- No Artificial Preservatives* ✓

*No Nitrites/Nitroses, No Sulfonites and No Sulphites/Sulfites

Produced By: SAUS Foods
 ABN 18 702 632 656
 4/1 2 6687 0500
 byronjerky@gmail.com
 Byron Bay Beef Jerky

www.byronjerky.com

PRODUCT OF AUSTRALIA

NUTRITION INFORMATION
 Savings Per Package 1
 Serving Size 40g

	Avg Quantity per serving	AvgQuantity per 100g
ENERGY	511kJ	1278kJ
PROTEIN	35.9g	89.3g
FAT - total	3.2g	8.0g
-saturated	1.3g	3.2g
CARBOHYDRATE		
-total	1.6g	3.9g
-sugars	1.4g	3.5g
SODIUM	861mg	2140mg

INGREDIENTS: Lean Australian grass-fed beef, salt, vinegar, teriyaki sauce, Worcestershire sauce, soy sauce, sugar, herbs and spices, natural wood smoke.
 May contain traces of nuts, pollen and other allergens.
 Store out of direct sunlight under 25°C
 Caution: Do not eat the oxygen sachet contained herein. Consumption could be harmful or fatal.

9 347638 000004

Jerky that is truly Air-Dried is a rare find. Not only is this jerky exactly that, but it is also made from lean cuts of Prime Aussie Beef that have been hand-sliced and marinated, then slowly dried to produce a healthier more delicious alternative.

From the rich pastures of Byron Bay comes the finest, tastiest, top quality beef, seasoned with a delicious blend of carefully selected herbs and spices, with a deep woody smoke to create a tasty snack that's actually really good for you.

Enjoy!

Gordon and Melissa

- 100% Prime Aussie beef ✓
- No Added Hormones ✓
- Free Range, Grass-Fed ✓
- No Fillers, Glazes or Bulking Agents ✓
- MSG Free ✓
- No Artificial Preservatives* ✓

*No Nitrites/Nitroses, No Sulfonites and No Sulphites/Sulfites

Produced By: SAUS Foods
 ABN 18 702 632 656
 4/1 2 6687 0500
 byronjerky@gmail.com
 Byron Bay Beef Jerky

www.byronjerky.com

PRODUCT OF AUSTRALIA

NUTRITION INFORMATION
 Savings Per Package 1
 Serving Size 40g

	Avg Quantity per serving	AvgQuantity per 100g
ENERGY	511kJ	1278kJ
PROTEIN	35.9g	89.3g
FAT - total	3.2g	8.0g
-saturated	1.3g	3.2g
CARBOHYDRATE		
-total	1.7g	4.2g
-sugars	0.6g	1.5g
SODIUM	861mg	2140mg

INGREDIENTS: Lean Australian grass-fed beef, salt, vinegar, teriyaki sauce, Worcestershire sauce, soy sauce, sugar, herbs and spices.
 May contain traces of nuts, pollen and other allergens.
 Store out of direct sunlight under 25°C
 Caution: Do not eat the oxygen sachet contained herein. Consumption could be harmful or fatal.

9 347638 000011

Jerky that is truly Air-Dried is a rare find. Not only is this jerky exactly that, but it is also made from lean cuts of Prime Aussie Beef that have been hand-sliced and marinated, then slowly dried to produce a healthier more delicious alternative.

From the rich pastures of Byron Bay comes the finest, tastiest, top quality beef, seasoned with a delicious blend of carefully selected herbs and spices, with a fresh of the grill flavour to create a tasty snack that's actually really good for you.

Enjoy!

Gordon and Melissa

- 100% Prime Aussie beef ✓
- No Added Hormones ✓
- Free Range, Grass-Fed ✓
- No Fillers, Glazes or Bulking Agents ✓
- MSG Free ✓
- No Artificial Preservatives* ✓

*No Nitrites/Nitroses, No Sulfonites and No Sulphites/Sulfites

Produced By: SAUS Foods
 ABN 18 702 632 656
 4/1 2 6687 0500
 byronjerky@gmail.com
 Byron Bay Beef Jerky

www.byronjerky.com

PRODUCT OF AUSTRALIA

NUTRITION INFORMATION
 Savings Per Package 1
 Serving Size 40g

	Avg Quantity per serving	AvgQuantity per 100g
ENERGY	511kJ	1278kJ
PROTEIN	35.9g	89.3g
FAT - total	3.2g	8.0g
-saturated	1.3g	3.2g
CARBOHYDRATE		
-total	2.0g	5.0g
-sugars	1.7g	4.2g
SODIUM	861mg	2140mg

INGREDIENTS: Lean Australian grass-fed beef, salt, vinegar, teriyaki sauce, Worcestershire sauce, soy sauce, sugar, natural wood smoke, herbs and spices.
 May contain traces of nuts, pollen and other allergens.
 Store out of direct sunlight under 25°C
 Caution: Do not eat the oxygen sachet contained herein. Consumption could be harmful or fatal.

9 347638 000035

Jerky that is truly Air-Dried is a rare find. Not only is this jerky exactly that, but it is also made from lean cuts of Prime Aussie Beef that have been hand-sliced and marinated, then slowly dried to produce a healthier more delicious alternative.

From the rich pastures of Byron Bay comes the finest, tastiest, top quality beef, seasoned with a delicious blend of carefully selected herbs and spices, lightly dusted with a medium chilli to give you a spicy snack that's actually really good for you.

Enjoy!

Gordon and Melissa

- 100% Prime Aussie beef ✓
- No Added Hormones ✓
- Free Range, Grass-Fed ✓
- No Fillers, Glazes or Bulking Agents ✓
- MSG Free ✓
- No Artificial Preservatives* ✓

*No Nitrites/Nitroses, No Sulfonites and No Sulphites/Sulfites

Produced By: SAUS Foods
 ABN 18 702 632 656
 4/1 2 6687 0500
 byronjerky@gmail.com
 Byron Bay Beef Jerky

www.byronjerky.com

PRODUCT OF AUSTRALIA

NUTRITION INFORMATION
 Savings Per Package 1
 Serving Size 40g

	Avg Quantity per serving	AvgQuantity per 100g
ENERGY	1084kJ	2710kJ
PROTEIN	35.9g	89.3g
FAT - total	3.6g	9.0g
-saturated	1.3g	3.2g
CARBOHYDRATE		
-total	3.0g	7.4g
-sugars	2.7g	6.7g
SODIUM	861mg	2140mg

INGREDIENTS: Lean Australian grass-fed beef, salt, vinegar, teriyaki sauce, Worcestershire sauce, soy sauce, sugar, natural wood smoke, chilli, herbs and spices.
 May contain traces of nuts, pollen and other allergens.
 Store out of direct sunlight under 25°C
 Caution: Do not eat the oxygen sachet contained herein. Consumption could be harmful or fatal.

9 347638 000028

Jerky that is truly Air-Dried is a rare find. Not only is this jerky exactly that, but it is also made from lean cuts of Prime Aussie Beef that have been hand-sliced and marinated, then slowly dried to produce a healthier more delicious alternative.

From the rich pastures of Byron Bay comes the finest, tastiest, top quality beef, seasoned with a delicious blend of carefully selected herbs and spices, with a deep woody smoke and fiery chilli to create a hot and tasty snack that's actually really good for you.

Enjoy!

Gordon and Melissa

- 100% Prime Aussie beef ✓
- No Added Hormones ✓
- Free Range, Grass-Fed ✓
- No Fillers, Glazes or Bulking Agents ✓
- MSG Free ✓
- No Artificial Preservatives* ✓

*No Nitrites/Nitroses, No Sulfonites and No Sulphites/Sulfites

Produced By: SAUS Foods
 ABN 18 702 632 656
 4/1 2 6687 0500
 byronjerky@gmail.com
 Byron Bay Beef Jerky

www.byronjerky.com

PRODUCT OF AUSTRALIA

NUTRITION INFORMATION
 Savings Per Package 1
 Serving Size 40g

	Avg Quantity per serving	AvgQuantity per 100g
ENERGY	1084kJ	2710kJ
PROTEIN	35.9g	89.3g
FAT - total	3.6g	9.0g
-saturated	1.3g	3.2g
CARBOHYDRATE		
-total	1.6g	4.0g
-sugars	1.5g	3.8g
SODIUM	861mg	2140mg

INGREDIENTS: Lean Australian grass-fed beef, salt, vinegar, teriyaki sauce, Worcestershire sauce, soy sauce, sugar, natural wood smoke, chilli, herbs and spices.
 May contain traces of nuts, pollen and other allergens.
 Store out of direct sunlight under 25°C
 Caution: Do not eat the oxygen sachet contained herein. Consumption could be harmful or fatal.

9 347638 000042

Byron Bay Jerky a product of SAUS Foods • 2, 6 Dudgeons Lane • Bangalow, NSW, 2479 • Phone 02 6687 0500

VISIT US AT www.byronjerky.com or EMAIL US AT: admin@byronjerky.com