



SINCE 1984





SEASONED WITH MUSCLE FOR ANY MEAL

Add value to your basket and flavour to your food with Crown's best-selling BBQ seasoning Six Gun Grill®, an all-round meal seasoning that turns ordinary meals into extraordinary dishes. With just a dash of Six Gun Grill®, you'll soon discover a sense of flavour unlike any other. From barbecues to casseroles, mince to soups, and your favorite chicken recipe, Six Gun Grill® truly is every meal's best friend.

DESCRIPTION	SIZE	CODE	INNER BARCODE	OUTER BARCODE
Six Gun Grill® Seasoning Shaker	12 x 100 g	4700028	6002522007110	16002522007117
Six Gun Grill® Seasoning Tub	1 kg	4694649	6002522003969	16002522003966

Ingredients: Salt, Spices (Celery) & Herbs, Dextrose, Dehydrated Vegetable (Onion). Allergens: Celery.

STORAGE INSTRUCTIONS: COOL, DRY CONDITIONS AWAY FROM DIRECT SUNLIGHT. RE-SEAL AFTER OPENING.
2 YEAR SHELF-LIFE (WHILE SEALED) FROM PRODUCTION.

Features, Advantages & Benefits						
Microsafe® certified	+	*Steam sterilization of herbs and spices ensures conformance with government regulations for microbiological loads	=	Ensures customer peace of mind in food safety		
Stackable tub and refillable shaker	+	Use what you need and store the rest	=	Reduces wastage, saves money, and saves space		
Versatile ingredient		Use on all types of food		Ideal for all kitchens		



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Butchers

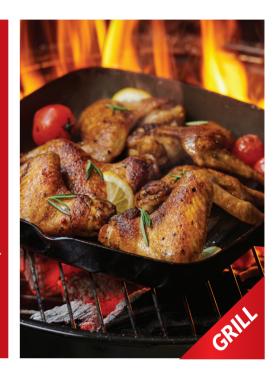
Deli's

Supermarkets



Six Gun Grill® Seasoning is a well-balanced blend of herbs and spices and is ideal for...

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Foodservice





Fast Food

Outlets





Clubs





Accommodation





Caterers



House





Tabletop









FOOD SAFE

Microsafe® is Crown Food's assurance to customers that products manufactured by us have been produced under the most hygienic conditions an in terms of the strictest food programme that conforms to both local and international standards.

As an extension of our commitment to food safety at manufacturing level, Crown National has embarked on implementing a Food Safety Management System at distribution level.

The Food Safety system is specifically designed to meet the requirements of the Genesis Good Storage and Distribution Practices. Each distribution center (trading branch) is independently audited against criteria based on national legislation as well as relevant national and international standards.



Our Microsafe® food safety program demands that we employ numerous other food safety initiatives such as:

- Procurement of pre-selected and approved materials from approved suppliers, conforming to specifications and service criteria as determined by Crown National.
- Automated and manual spice cleaning operations to remove possible foreign matter such as glass, foreign seeds etc.
- Quality Control of incoming shipments to ensure the products conform to specifications, pre-shipment samples and suppliers certificates of analysis.
- Lot traceability for future reference purposes.
- High Pressure Liquid Chromatography for the detection of Aflatoxins, Sudan Red and Scoville Heat Unit determination.
- Microbiological analysis of pre and post sterilization samples to ensure conformance with legal requirements.
- Microsafe® steam sterilization of herbs and spices to ensure conformance with government regulations for microbiological loads.
- Metal detection and X-Ray scanning to detect possible ferrous and non-ferrous contaminants.
- Quality Assurance of finished products, with the provision of certificates of analysis to customers.
- Near infrared radiation analysis.
- We welcome regular quality audits by our customers.



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BRC Global Standard Food Safety Version 8 (August 2018)

FSSC 22000 Food Safety System Certification 22000