


<b>Type:</b>	Finished Product Specifications	<b>Document No:</b>	QM04-SPE-002-V02	
<b>Title:</b>	10-00021 FM Caesar Dressing 2L	<b>Prepared By:</b>	L Edmonds	

**PRODUCT NAME**                      **FRENCH MAID CAESAR DRESSING (2L)**

**PRODUCT CODE**                      10-00021

**DESCRIPTION**

A creamy dressing with parmesan and garlic flavours. Great to garnish salads with.

**INGREDIENTS**

Water, vegetable oil (soya bean oil, olive oil), sugar, salt, thickener (1414, 415), skim milk powder, acidity regulator (260, 270, 330), spice, flavour, preservative (211, 202), emulsifier (433), antioxidant (385).

**NUTRITIONAL INFORMATION**

Servings per package: 80		
Serving size: 25mL		
	Average per Serve	Average per 100g
Energy (kJ)	350	1400
(Cal)	84	334
Protein	<0.1g	0.4g
Fat, Total	8.8g	35.0g
- Saturated	1.3g	5.2g
Carbohydrates	1.4g	5.8g
- Sugars	0.8g	3.1g
Sodium	267mg	1070mg

Source : FoodWorks (07)

**ALLERGEN STATEMENT**

Contains Milk, Soy

**AQIS REQUIREMENTS**

This product contains 0.95% Skim Milk Powder

**SHELF LIFE STABILITY**

This is a low pH, shelf-stable product with minimal food safety risk.  
This product has a shelf life of 12 months from the date of manufacture

**STORAGE**


Before opening store at ambient temperature (18° - 22°C).  
To maintain freshness refrigerate after opening.

**FOOD SAFETY**

This product has been manufactured on a line with a HACCP based Food Safety Program approved the NZFSA. The product complies with Standard 1.3.1 Food additives, Schedule 1, Section 20.2 of the Australia New Zealand Food Standards Code.

**SENSORY ATTRIBUTES**

Appearance	Creamy yellow sauce with small particulates
Taste	Vinegary with parmesan cheese notes

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**PHYSICAL ANALYSIS**

Foreign Matter Absent  
pH 3.15 ± 0.15  
Bostwick 6.0cm ± 1.0cm (20°C for 30 seconds)  
Brix 11.5° ± 1.0 °

**CHEMICAL ANALYSIS**

pH 3.15 ± 0.15

**MICROBIOLOGICAL ANALYSIS**

Total Plate Count <10,000 cfu/g  
Yeasts\* <100 cfu/g  
Moulds\* <100 cfu/g

\*Standard Test method used

**COUNTRY OF ORIGIN**

Manufactured in New Zealand from local and imported ingredients

**PACKAGING SPECIFICATION**

Primary Packaging Trans HDPE 2L bottle with 38mm tamper evident cap, with adhesive front label

Primary & Secondary Labelling Each bottle contains label with ingredients list, nutritional, allergen and storage information. Carton label has product name and size

Pallet Type Clean and dry wooden pallet.

Pallet Configuration 6 units per carton, 13 cartons per layer, 52 cartons per pallet

**INTELLECTUAL PROPERTY**

This recipe is proprietary to Groenz Ltd, 131 Gracefield Road, Gracefield, Lower Hutt 5010, Wellington, New Zealand.

**PRODUCT BARCODE:** 9400526750518  
**CARTON BARCODE:** 19400526750515

**AUTHORISED BY:** Sophie Shaw (Technical Manager)