

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Wilkins

Issue Date:

March 2009

Version: 1

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PRODUCT NAME FRENCH MAID BALSAMIC VINAIGRETTE (2L)

PRODUCT CODE 10-00031

DESCRIPTION

A classic balsamic vinaigrette using a blend of only the finest imported Italian balsamic vinegar with our combination of herbs and spices. Ideal in salads and pastas, or to enhance the natural taste of meats and poultry. Great as the final decoration to any plate.

INGREDIENTS

Water, sugar, balsamic vinegar (9%) (colour (150c), preservative (220)), red wine vinegar (9%) (preservative (220)), tomato paste, salt, acidity regulator (330, 260), red bell peppers, garlic, yeast extract, stabilizer (407, 415), herb, preservative (202, 211), thickener (410), flavour (102, 103), antioxidant (385)

NUTRITIONAL INFORMATION

Servings per package: 80		
Serving size: 25mL		
	Average per Serve	Average per 100mL
Energy (kJ)	54	218
(cal)	13	52
Protein	<0.1g	0.4g
Fat, Total	<0.1g	<0.1g
- Saturated	<0.1g	<0.1g
Carbohydrates	2.8g	11.3g
- Sugars	2.7g	10.9g
Sodium	221mg	885mg

Source : FoodWorks

ALLERGEN STATEMENT

Contains Sulphites

AQIS REQUIREMENTS

Not applicable to this product

SHELF LIFE STABILITY

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

STORAGE

At ambient temperature, 18° - 22°C
Keep refrigerated once opened

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
Taste

Light brown translucent liquid with inclusions
Vinegary with light, sweet herb notes

Uncontrolled if printed

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CHEMICAL ANALYSIS

pH	3.1 ± 0.2
Bostwick	Not applicable
Brix	15° ± 2 °

MICROBIOLOGICAL ANALYSIS

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

*Standard Test method used

PHYSICAL ANALYSIS

Foreign Matter	Absent
Objectionable Matter	Absent

GM STATUS

Refer to company policy, held by QA Manager

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, Lower Hutt, New Zealand

PRODUCT BARCODE: 9400526000675

CARTON BARCODE: 19400526000672

AUTHORISED BY: Lynton Edgecombe (Quality & Compliance Manager)

Malinda Wilkins (Product Development Manager)

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