

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

October 2008

Version: 1

Page: 1 of 2



PRODUCT NAME FRENCH MAID RANCH SAUCE (2L)

PRODUCT CODE 10-00036

DESCRIPTION

This classic American style sauce, has a creamy “buttermilk” flavour subtly blended with dill and vinegar. Is extremely versatile, can be served with salads, meats, poultry, seafood, sandwiches, Panini, burgers or as a dipping sauce

INGREDIENTS

Water, soya bean oil, egg, milk solids, thickener (1414), spice, vinegar, salt, acidity regulator (260, 270, 330), sugar, herb, mustard seed, garlic, stabilizer (415), preservative (202, 211), emulsifier (405), antioxidant (385), flavour, natural herbal extract

NUTRITIONAL INFORMATION

Servings per package: 80		
Serving size: 25mL		
	Average per Serve	Average per 100mL
Energy (kJ)	380	1520
(cal)	91	363
Protein	0.5g	2.2g
Fat, Total	9.2g	36.8g
- Saturated	1.5g	5.8g
Carbohydrates	1.4g	5.7g
- Sugars	0.6g	2.3g
Sodium	140mg	561mg

Source : FoodWorks

ALLERGEN STATEMENT

Contains Egg, Milk, Soy

AQIS REQUIREMENTS

This product contains 9.8% egg on dry basis and contains no discernible pieces of egg

This product contains 2.35% milk solids

SHELF LIFE STABILITY

This is a low pH, shelf-stable product with minimal food safety risk.

Has a shelf life of 9 months from date of manufacture

STORAGE

At ambient temperature, 18° - 22°C

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

Tan white, with brown inclusions

Taste

Vinegary and oily with herbs

Uncontrolled if printed

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Page: 2 of 2



CHEMICAL ANALYSIS

pH	3.55 ± 0.15
Bostwick	3.0cm ± 1cm (20°C for 30 seconds)
Brix	19° ± 1.5°
Fat	37% ± 7%
Salt	1.9% ± 0.5%
Acidity	0.9% ± 0.1%
Moisture	53% ± 0.5%

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: 9400526000491
CARTON BARCODE: 19400526000498

AUTHORISED BY: Malinda Shoosmith (Technical Manager)
Lynton Edgecombe (Production Manager)

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