

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

October 2007

Version: 1

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PRODUCT NAME FRENCH MAID MAYONNAISE (5L)

PRODUCT CODE 10-00056

DESCRIPTION

A typical New Zealand type of mayonnaise of spoonable consistency. Ideal for any type of salad

INGREDIENTS

Water, soya bean oil (26%), sugar, modified starch (1422), skim milk powder, vinegar, salt, acidity regulator (260, 270), egg yolk, stabiliser (415), preservative (210, 202), spice, colour (102), antioxidant (319)

NUTRITIONAL INFORMATION

| | | |
|---------------------------|-------------------|------------------|
| Servings per package: 250 | | |
| Serving size: 20g | | |
| | Average per Serve | Average per 100g |
| Energy (kJ) | 219 | 1090 |
| (cal) | 52 | 261 |
| Protein | <1.0g | <1.0g |
| Fat, Total | 5.2g | 26.1g |
| - Saturated | <1.0g | 3.7g |
| Carbohydrates | 1.8g | 8.7g |
| - Sugars | 1.2g | 5.9g |
| Sodium | 115mg | 574mg |

Source : FoodWorks (06)

ALLERGEN STATEMENT

Contains Barley, Egg, Milk, Soy

AQIS REQUIREMENTS

This product contains 1.86% milk solids

This product contains 0.13% egg on dry basis and contains no discernible pieces of egg

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

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

Light creamy pale yellow

Taste

Light, sweet with vinegar background and notes of mustard and spice

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CHEMICAL ANALYSIS

| | |
|----------|-------------------------------------|
| pH | 3.5 ± 0.12 |
| Bostwick | 1.3cm ± 0.7cm (20°C for 30 seconds) |
| Brix | Not applicable |

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 5L bottle, with tamper evident lid, and 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 | 9 cartons per layer, 3 layers per pallet, 27 pails per pallet |

INTELLECTUAL PROPERTY

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

| | |
|------------------|----------------|
| PRODUCT BARCODE: | 94526011 |
| CARTON BARCODE: | 10000094526018 |

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

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