


<b>Type:</b>	Finished Product Specifications	<b>Document No:</b>	QM04-SPE-013-V02	
<b>Title:</b>	10-00060 FM European Style Mayonnaise 5L	<b>Prepared By:</b>	L Edmonds	

**PRODUCT NAME**                      **FRENCH MAID EUROPEAN STYLE MAYONNAISE (5L)**

**PRODUCT CODE**                      10-00060

**DESCRIPTION**

A rich European-style mayonnaise tailored for the New Zealand palette.

**INGREDIENTS**

Water, soya bean oil, thickener (1414, 415, 412), sugar, salt, skim milk powder, acidity regulator (260, 270), flavour, preservative (211, 202), egg, antioxidant (385), colour (160c).

**NUTRITIONAL INFORMATION**

Servings per package: 200		
Serving size: 25ml		
	Average per Serve	Average per 100g
Energy (kJ)	375	1500
(Cal)	90	358
Protein	<0.1g	0.4g
Fat, Total	9.5g	37.9g
- Saturated	1.4g	5.7g
Carbohydrates	1.3g	5.3g
- Sugars	0.7g	2.6g
Sodium	208mg	831mg

Source : FoodWorks (07)

**ALLERGEN STATEMENT**

Contains Egg, Milk, Soy

**AQIS REQUIREMENTS**

This product contains 0.06% egg on dry basis and contains no discernible pieces of egg

This product contains 1.02% milk solids

**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, light yellow

Taste

Rich oily egg taste with hints of mustard and vinegar

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### PHYSICAL ANALYSIS

Foreign Matter Absent  
 Bostwick 0.6cm ± 0.6cm (20°C for 30 seconds)  
 Brix Not applicable

### CHEMICAL ANALYSIS

pH 3.4 ± 0.2

### 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 5L bottle, with tamper evident lid, and adhesive front label

Primary & Secondary Labelling Each bottle displays a 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, Gracefield, Lower Hutt 5010, Wellington, New Zealand.

**PRODUCT BARCODE:** 94526516  
**CARTON BARCODE:** 10000094526563

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