

<b>FINISHED PRODUCT SPECIFICATIONS</b>	<b>Prepared By:</b>	<b>Issue Date:</b>	<b>Version: 1</b>	
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**PRODUCT NAME**                      **FRENCH MAID DIJON MUSTARD (2.2kg)**

**PRODUCT CODE**                      10-00070

**DESCRIPTION**

A lightly ground textured mustard which combines well with hot and cold meats, poultry, game, fish and vegetarian meals

**INGREDIENTS**

Water, vinegar, mustard seeds (13%), mustard powder (6%), salt, sugar, acidity regulator (330), spices, stabiliser (415), preservative (211, 202)

**NUTRITIONAL INFORMATION**

Servings per package: 110		
Serving size: 20g		
	Average per Serve	Average per 100g
Energy (kJ)	91.9	460
(cal)	22	110
Protein	<1.0g	4.9g
Fat, Total	1.4g	6.9g
- Saturated	<1.0g	<1.0g
Carbohydrates	1.4g	6.9g
- Sugars	<1.0g	2.0g
Sodium	333mg	1670mg

Source : FoodWorks (06)

**ALLERGEN STATEMENT**

Contains no known allergens

**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 18 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 brown grey, with fine inclusions
Taste	Mustard flavour, high in salt with vinegar notes

**Uncontrolled if printed**

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10-00070 French Maid Dijon Mustard 2.2kg

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**CHEMICAL ANALYSIS**

pH 3.6 ± 0.15  
 Bostwick 2.7cm ± 1.6cm (20°C for 30 seconds)  
 Brix 18.9° ± 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 Yellow 2.5kg HDPE jar with 83mm tamper evident cap, adhesive front label  
 (Note: Product sold on weight: 2.2kg)

Primary & Secondary Labelling Each jar 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:** 94526400  
**CARTON BARCODE:** 10000094526407

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

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