


<b>Type:</b>	Finished Product Specifications	<b>Document No:</b>	QM04-SPE-018-V02	
<b>Title:</b>	10-00073 FM Honey Mustard 2L	<b>Prepared By:</b>	L Edmonds	

**PRODUCT NAME**                      **FRENCH MAID HONEY MUSTARD (2L)**

**PRODUCT CODE**                      10-00073

**DESCRIPTION**

A mild mustard sauce with a distinctive sweet honey flavour

**INGREDIENTS**

Water, sugar, vinegar, thickener (1422, 1414, 415), honey (4.5%), mustard (4%), salt, acidity regulator (270, 330), colour (171, 150d), spices, preservative (211, 202), vegetable powder, rice flour, natural flavour, antioxidant (385), natural herb extract, anti-caking agent (551).

**NUTRITIONAL INFORMATION**

Servings per package: 80		
Serving size: 25ml		
	Average per Serve	Average per 100g
Energy (kJ)	157	628
(Cal)	38	150
Protein	0.3g	1.2g
Fat, Total	0.3g	1.2g
- Saturated	<0.1g	<0.1g
Carbohydrates	8.1g	32.6g
- Sugars	6.9g	27.5g
Sodium	127mg	507mg

Source : FoodWorks (07)

**ALLERGEN STATEMENT**

This product 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.  
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                                      Light creamy yellow sauce with flecks of mustard seed through it  
Taste    Mild mustard base with sweet honey flavour

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**PHYSICAL ANALYSIS**

Foreign Matter	Absent
Bostwick	7.0cm ± 1.0cm (20°C for 30 seconds)
Brix	36.0° ± 2.0 °

**CHEMICAL ANALYSIS**

pH	3.25 ± 0.2
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**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 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, Gracefield, Lower Hutt 5010, Wellington, New Zealand.

<b>PRODUCT BARCODE:</b>	9400526000484
<b>CARTON BARCODE:</b>	19400526000481

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