

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

October 2007

Version: 1

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PRODUCT NAME FRENCH MAID HOT ENGLISH MUSTARD (2.2kg)

PRODUCT CODE 10-00074

DESCRIPTION

A traditional mustard with a fiery bite. Combines well with roast beef, corned beef, sausages and cold cuts of meat

INGREDIENTS

Water, mustard powder (24%), vinegar, salt, sugar, turmeric, spices, stabiliser (415), preservative (202, 211)

NUTRITIONAL INFORMATION

Servings per package: 110		
Serving size: 20g		
	Average per Serve	Average per 100g
Energy (kJ)	114	572
(cal)	27	137
Protein	1.5g	7.3g
Fat, Total	1.7g	8.6g
- Saturated	<1.0g	<1.0g
Carbohydrates	1.4g	6.8g
- Sugars	<1.0g	1.8g
Sodium	218mg	1090mg

Source : FoodWorks (06)

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.
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
Taste

Yellow
Typical mustard flavour, hot and bitter with vinegar notes

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CHEMICAL ANALYSIS

pH	3.75 ± 0.14
Bostwick	3.8cm ± 0.7cm (20°C for 30 seconds)
Brix	27.2° ± 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	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:	94526424
CARTON BARCODE:	10000094526421

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

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