

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

October 2007

Version: 1

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PRODUCT NAME FRENCH MAID SWEET & SOUR SAUCE (2.3kg)

PRODUCT CODE 10-00112

DESCRIPTION

A well used sauce particularly with Asian cooking. Combining the contrasting flavours of sweetness and sourness, to give a tangy sweet enhancement to any dish. Ideal for stir fries, meats, chicken, finger foods and other Asian cooking

INGREDIENTS

Water, sugar (23%), acidity regulator (330, 260, 270), salt, paprika, onion, red peppers, flavour enhancer (621), flavours, preservatives (210, 202), colour (129)

NUTRITIONAL INFORMATION

| | | |
|---------------------------|-------------------|------------------|
| Servings per package: 115 | | |
| Serving size: 20g | | |
| | Average per Serve | Average per 100g |
| Energy (kJ) | 82.6 | 413 |
| (cal) | 19.7 | 99 |
| Protein | <1.0g | <1.0g |
| Fat, Total | <1.0g | <1.0g |
| - Saturated | <1.0g | <1.0g |
| Carbohydrates | 4.8g | 24.1g |
| - Sugars | 4.6g | 22.9g |
| Sodium | 88mg | 439mg |

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 12 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 | Transparent red sauce |
| Taste | Sweet and sour with spicy notes |

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CHEMICAL ANALYSIS

| | |
|----------|-------------------------------------|
| pH | 3.0 ± 0.16 |
| Bostwick | 9.4cm ± 1.2cm (20°C for 30 seconds) |
| Brix | 35.4° ± 1.3° |

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 2.5kg HDPE jar with 83mm tamper evident cap, adhesive front label (Note: Product sold on weight: 2.3kg) |
| 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: 94526141
CARTON BARCODE: 10000094526148

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

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