

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

August 2007

Version: 1

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PRODUCT NAME FRENCH MAID SWEET THAI CHILLI (2L)

PRODUCT CODE 10-00113

DESCRIPTION

This popular Asian Style sauce has a spicy heat from the chilli flakes. A rival for tomato sauce ideal to serve with meats, chickens, seafood, stir fries, fried rice, pizza, and as a dipping sauce

INGREDIENTS

Water, sugar, modified starch (1422), salt, chilli flakes (1%), paprika, acidity regulator (260), stabilizer (415), spices, flavours, preservatives (210, 202)

NUTRITIONAL INFORMATION

| | | |
|---------------------------|-------------------|------------------|
| Servings per package: 250 | | |
| Serving size: 20g | | |
| | Average per Serve | Average per 100g |
| Energy (kJ) | 134 | 669 |
| (cal) | 32 | 160 |
| Protein | <1.0g | <1.0g |
| Fat, Total | <1.0g | <1.0g |
| - Saturated | <1.0g | <1.0g |
| Carbohydrates | 7.9g | 39.2g |
| - Sugars | 7.0g | 35.1g |
| Sodium | 125mg | 623mg |

Source : FoodWorks (06)

ALLERGEN STATEMENT

This product contains no known allergens

AQIS REQUIREMENTS

This product contains 1.0% chilli flakes

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 Translucent red with chilli inclusions
Taste Spicy hot chilli sauce

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CHEMICAL ANALYSIS

| | |
|----------|----------------------------------|
| pH | 3.7 ± 0.2 |
| Bostwick | 10cm ± 2cm (20°C for 30 seconds) |
| Brix | 36.7° ± 2.2 ° |

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 | 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, Lower Hutt, New Zealand

PRODUCT BARCODE: 9400526000026

CARTON BARCODE: 19400526000023

AUTHORISED BY: Malinda Shoosmith (Technical Manager)

Lynton Edgecombe (Production Manager)

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