


Type:	Finished Product Specifications	Document No:	QM04-SPE-037-V02	
Title:	10-00131 FM Seafood Sauce 5L	Prepared By:	L Edmonds	

PRODUCT NAME **FRENCH MAID SEAFOOD SAUCE (5L)**

PRODUCT CODE 10-00131

DESCRIPTION

A mayonnaise based sauce with light tomato flavour notes and spices. Ideal as a dipping sauce or to accompany any seafood dish

INGREDIENTS

Water, soya bean oil, sugar, malt vinegar, tomato paste, thickener (1442), egg, salt, acidity regulator (325, 270, 330), mustard, preservative (211, 202), cayenne pepper, emulsifier (433), colour (160c, 102, 110), antioxidant (385), flavour.

NUTRITIONAL INFORMATION

Servings per package: 250		
Serving size: 25ml		
	Average per Serve	Average per 100g
Energy (kJ)	296	1180
(Cal)	71	283
Protein	0.2g	0.8g
Fat, Total	6.2g	24.8g
- Saturated	0.9g	3.8g
Carbohydrates	3.6g	14.6g
- Sugars	2.5g	10.0g
Sodium	212mg	848mg

Source : FoodWorks (07)

ALLERGEN STATEMENT

Contains Gluten, Egg, Soy

AQIS REQUIREMENTS

This product contains 3.25% egg on dry basis and contains no discernible pieces of egg

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 Warm orangey-pink colour
Taste Mayonnaise base with tomato and spice notes

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PHYSICAL ANALYSIS

Foreign Matter Absent
 Bostwick 4cm ± 1cm (20°C for 30 seconds)
 Brix Not applicable

CHEMICAL ANALYSIS

pH 3.6 ± 0.2

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 5L bottle, with tamper evident lid, and 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 9 cartons per layer, 3 layers per pallet, 27 pails per pallet

INTELLECTUAL PROPERTY

This recipe is proprietary to Groenz Ltd, 131 Gracefield Road, Gracefield, Lower Hutt 5010, Wellington, New Zealand.

PRODUCT BARCODE: 94526509
CARTON BARCODE: 10000094526506

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