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| FINISHED PRODUCT SPECIFICATIONS | Prepared By: | Issue Date: | Version: 2 |  |
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PRODUCT NAME **FRENCH MAID MAPLE FLAVOURED SYRUP - PCU**

PRODUCT CODE 10-00156

DESCRIPTION

A divine syrup with a natural sweet flavour. Perfect over French toast, hot pancakes or muffins. Can be used as a glaze for hams and poultry. Great as a topping for desserts.

INGREDIENTS

Sugar, glucose, golden syrup, maple flavour (0.3%), colour (150d)

NUTRITIONAL INFORMATION

| | | |
|---------------------------|-------------------|------------------|
| Servings per package: 100 | | |
| Serving size: 30g | | |
| | Average per Serve | Average per 100g |
| Energy (kJ) | 380 | 1270 |
| (cal) | 91 | 302 |
| Protein | <0.1g | <0.1g |
| Fat, Total | <0.1g | <0.1g |
| - Saturated | <0.1g | <0.1g |
| Carbohydrates | 22.4g | 74.5g |
| - Sugars | 18.9g | 63.0g |
| Sodium | 7mg | 24mg |

Source : FoodWorks

ALLERGEN STATEMENT

Contains Sulphites

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
Store in a cool dry place

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 golden brown |
| Taste | Sweet and rich, typical of maple syrup |

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CHEMICAL ANALYSIS

| | |
|----------|----------------|
| pH | 4.8 ± 0.4 |
| Bostwick | Not applicable |
| Brix | 74.5° ± 4° |

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 14.5gm PP injection moulded PCU cup with printed multi-layer polymer coated lid (Note: Product is sold by weight: 30g) |
| Primary & Secondary Labelling | Each PCU cup contains label with allergen information. Carton label has product name, size, nutritional and ingredient information. |
| Pallet Type | Clean and dry wooden pallet. |
| Pallet Configuration | 100 units per carton, 18 cartons per layer, 90 cartons per pallet |

INTELLECTUAL PROPERTY

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

PRODUCT BARCODE: 9400526000989

AUTHORISED BY: Ola Aly (Product Development Technologist)
Lynton Edgecombe (Quality and Compliance Manager)

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