

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

October 2008

Version: 1

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PRODUCT NAME FRENCH MAID GARLIC AIOLI SAUCE - PCU

PRODUCT CODE 10-00168

DESCRIPTION

Our garlic aioli is a thick creamy garlic mayonnaise base. Enhances salads, dressings, meats and sandwiches. Delicious served as a dipping sauce or with spiced potato or kumera wedges

INGREDIENTS

Water, soya bean oil, garlic, sugar, milk solids, thickener (1414, 415,412, 401), salt, vinegar, acidity regulator (270, 260, 330), gelatine, preservative (202, 211, 223), flavour, herb, antioxidant (385), colour (110, 102)

NUTRITIONAL INFORMATION

Servings per package: 100		
Serving size: 30g		
	Average per Serve	Average per 100g
Energy (kJ)	338	1130
(cal)	81	269
Protein	0.4g	1.4g
Fat, Total	7.6g	25.3g
- Saturated	1.1g	3.8g
Carbohydrates	2.6g	8.8g
- Sugars	1.4g	4.6g
Sodium	266mg	866mg

Source : FoodWorks

ALLERGEN STATEMENT

Contains Milk, Soy, Sulphites

AQIS REQUIREMENTS

This product contains 2.31% milk solids

This product contains 0.48% gelatine, which is sourced from New Zealand cattle, from the beef skin

SHELF LIFE STABILITY

This is a low pH, shelf-stable product with minimal food safety risk.

Has a shelf life of 9 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

Cream yellow

Taste

Dressing based, light sweet garlic flavour

Uncontrolled if printed

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CHEMICAL ANALYSIS

pH	3.5 ± 0.2
Bostwick	5.4cm ± 1.2cm (20°C for 30 seconds)
Brix	Not applicable

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: 9400526950703

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

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