

# FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

October 2008

Version: 1

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**PRODUCT NAME** FRENCH MAID SWEET AND SOUR SAUCE - PCU

**PRODUCT CODE** 10-00173

## 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, thickener (1422), acidity regulator (260, 330, 270), salt, onion, red bell peppers, preservative (202, 211), flavour, colour (122, 124, 110)

## NUTRITIONAL INFORMATION

Servings per package: 100		
Serving size: 30g		
	Average per Serve	Average per 100g
Energy (kJ)	177	591
(cal)	42	141
Protein	<0.1g	0.1g
Fat, Total	<0.1g	<0.1g
- Saturated	<0.1g	<0.1g
Carbohydrates	10.4g	34.5g
- Sugars	8.6g	28.8g
Sodium	176mg	588mg

Source : FoodWorks

## 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  
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	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 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:** 9400526950772

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

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