

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Shoosmith

Issue Date:

October 2008

Version: 1

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PRODUCT NAME FRENCH MAID SEAFOOD SAUCE - PCU

PRODUCT CODE 10-00174

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 (24%), sugar, vinegar, tomato paste, modified maize starch, egg, salt, acidity regulator (325, 270, 330), spice, preservative (202, 211), emulsifier (433), flavour, antioxidant (385), colour (110, 102)

NUTRITIONAL INFORMATION

Servings per package: 100		
Serving size: 30g		
	Average per Serve	Average per 100g
Energy (kJ)	361	1200
(cal)	86	287
Protein	0.2g	0.7g
Fat, Total	7.4g	24.8g
- Saturated	1.1g	3.8g
Carbohydrates	4.4g	14.7g
- Sugars	3.0g	10.0g
Sodium	202mg	672mg

Source : FoodWorks

ALLERGEN STATEMENT

Contains Barley, 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.
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
Taste

Warm orangey pink
Mayonnaise base with tomato and spice notes

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CHEMICAL ANALYSIS

pH	3.65 ± 0.2
Bostwick	4cm ± 1cm (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: 9400526950765

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

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