


<b>Type:</b>	Finished Product Specifications	<b>Document No:</b>	QM04-SPE-060-V04	
<b>Title:</b>	10-00186 FM Bearnaise Sauce 1L	<b>Prepared By:</b>	L Edmonds	

**PRODUCT NAME** FRENCH MAID BÉARNAISE SAUCE (1L)

**PRODUCT CODE** 10-00186

**DESCRIPTION**

A traditional French style hollandaise sauce with delicious and predominant tarragon flavour. Serve with canapés, grilled steaks, fish or poultry.

**INGREDIENTS**

Rice bran oil (54%), water, egg, vinegar, thickener (1414, 415, 412, 401), salt, acidity regulator (575, 330), herbs (0.6%) (tarragon, chervil), colour (160a), vegetable powders, preservative (211, 202), natural flavouring (contains milk), emulsifier (433), spice, antioxidant (385).

**NUTRITIONAL INFORMATION**

Servings per package: 40		
Serving size: 25mL		
	Average per Serve	Average per 100g
Energy (kJ)	532	2130
(Cal)	127	509
Protein	0.2g	1.0g
Fat, Total	13.9g	55.7g
- Saturated	3.5g	14.1g
Carbohydrates	0.6g	2.5g
- Sugars	0.0g	0.1g
Sodium	112mg	450mg

Source : FoodWorks (07)

**ALLERGEN STATEMENT**

Contains Egg, Milk, Soy

**HALAL STATUS**

Halal certified

**SHELF LIFE STABILITY**

This is a low pH, shelf-stable product with minimal food safety risk.  
This product has a shelf life of 7 months from the date of manufacture.

**STORAGE**

To maintain quality store in a cool, dry, place before and after opening at ambient temperature (18° - 22°C).

**FOOD SAFETY**

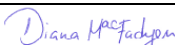
This product has been manufactured on a line with a HACCP based Food Safety Program approved by MPI. The product complies with Standard 1.3.1 Food additives, Schedule 1, Section 20.2 of the Australia New Zealand Food Standards Code.


**SENSORY ATTRIBUTES**

Appearance A yellow, creamy sauce with tarragon and chervil specs.  
Taste A delicate combination of rich egg, tarragon and butter flavours.

**PHYSICAL ANALYSIS**

Foreign Matter Absent  
Bostwick 2.5cm ± 0.1cm (20°C for 30 seconds)

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**CHEMICAL ANALYSIS**

pH 3.2 ± 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**

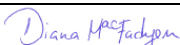
Primary Packaging Cream LDHDPE bottle with red 38mm flip-top cap and in-moulded front & back label  
 Primary & Secondary Labelling Each bottle displays a label with ingredients list, nutritional, allergen and storage information. Carton label has product name and size  
 Pallet Type Clean and dry wooden pallet.  
 Pallet Configuration 12 bottles per carton, 11 cartons per layer, 44 cartons per pallet

**INTELLECTUAL PROPERTY**

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

**PRODUCT BARCODE:** 9400526000132  
**CARTON BARCODE:** 19400526000139

**AUTHORISED BY:** Diana MacFadyen (Quality Assurance Manager)

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