

FINISHED PRODUCT SPECIFICATIONS

Prepared By:

M Wilkins

Issue Date:

March 2009

Version: 1

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PRODUCT NAME INHOUSE SYSTEMS APRICOT SAUCE BnB -12.5L

PRODUCT CODE 80-00011

DESCRIPTION

A sweet apricot with hints of spice makes this sauce ideal to compliment any meal. Great as a marinade, pizza base, ideal as a dipping sauce, or to garnish a chicken dish.

INGREDIENTS

Water, sugar, apricot paste (18%), thickener (1422, 1412), mixed peel, vinegar, acidity regulator (270, 260, 330), herbs, salt, spices, preservative (202, 211), colour (150d, 160b), stabilizer (415), flavour, antioxidant (385)

NUTRITIONAL INFORMATION

| | | |
|---------------------------|-------------------|------------------|
| Servings per package: 500 | | |
| Serving size: 25mL | | |
| | Average per Serve | Average per 100g |
| Energy (kJ) | 160 | 638 |
| (cal) | 38 | 152 |
| Protein | <0.1g | 0.3g |
| Fat, Total | <0.1g | <0.1g |
| - Saturated | <0.1g | <0.1g |
| Carbohydrates | 9.3g | 37.0g |
| - Sugars | 8.4g | 33.8g |
| Sodium | 47mg | 188mg |

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
Refrigerate after opening

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 Translucent orange brown sauce
Taste Apricot flavour with hints of spice

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CHEMICAL ANALYSIS

| | |
|----------|---------------------------------|
| pH | 3.4 ± 0.2 |
| Bostwick | 6cm ± 2cm (20°C for 30 seconds) |
| Brix | 42° ± 2° |

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 | 12.5L Scholle bag, inserted into a carton, with adhesive labels |
| Primary & Secondary Labelling | Each carton label has ingredients list, nutritional, allergen and storage information. |
| Pallet Type | Clean and dry wooden pallet. |
| Pallet Configuration | 10 boxes per layer, 5 layers, 50 boxes per pallet |

INTELLECTUAL PROPERTY

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

PRODUCT BARCODE: 9400526001542

AUTHORISED BY: Lynton Edgecombe (Quality & Compliance Manager)
Malinda Wilkins (Product Development Manager)

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