


Type:	Finished Product Specifications	Document No:	QM04-SPE-007-V02	
Title:	10-00031 FM Balsamic Vinaigrette 2L	Prepared By:	L Edmonds	

PRODUCT NAME **FRENCH MAID BALSAMIC VINAIGRETTE (2L)**

PRODUCT CODE 10-00031

DESCRIPTION

A classic balsamic vinaigrette with our combination of herbs and spices. Ideal in salads and pastas, or to enhance the natural taste of meats and poultry. Great as the final decoration to any plate.

INGREDIENTS

Water, sugar, balsamic vinegar (9%), red wine vinegar (9%), tomato paste, salt, acidity regulator (330, 260), red bell peppers, garlic, thickener (407, 410, 415), yeast extract, herbs, preservative (211, 202, 220), colour (150c), natural flavour, antioxidant (385).

NUTRITIONAL INFORMATION

Servings per package: 80		
Serving size: 25mL		
	Average per Serve	Average per 100g
Energy (kJ)	50	199
(Cal)	12	47
Protein	<0.1g	0.4g
Fat, Total	<0.1g	<0.1g
- Saturated	<0.1g	<0.1g
Carbohydrates	2.8g	11.2g
- Sugars	2.7g	10.8g
Sodium	223mg	891mg

Source : FoodWorks 07

ALLERGEN STATEMENT

Contains Sulphites

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 18 months from date of manufacture

STORAGE


Before opening store at ambient temperature (18° - 22°C).
To maintain freshness 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 Light brown translucent liquid with inclusions
Taste Vinegary with light, sweet herb notes

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PHYSICAL ANALYSIS

Foreign Matter Absent
 Bostwick Not applicable
 Brix 15° ± 2 °

CHEMICAL ANALYSIS

pH 3.1 ± 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 Trans HDPE 2L bottle with 38mm tamper evident cap, with adhesive front label

Primary & Secondary Labelling Each bottle contains 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 6 units per carton, 13 cartons per layer, 52 cartons per pallet

INTELLECTUAL PROPERTY

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

PRODUCT BARCODE: 9400526000675
CARTON BARCODE: 19400526000672

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