


Type:	Finished Product Specifications	Document No:	QM04-SPE-015-V02	
Title:	10-00068 FM Mint Jelly 2.6kg	Prepared By:	L Edmonds	

PRODUCT NAME **FRENCH MAID MINT JELLY (2.6kg)**

PRODUCT CODE 10-00068

DESCRIPTION

Made with real diced mint leaves, this is a delicious, aromatic fresh mint jelly. As a jelly it holds its shape better than mint sauces. Ideal for any lamb dish.

INGREDIENTS

Sugar, water, dextrose, malt vinegar, pectin, acidity regulator (330, 333), salt, mint (0.15%), natural mint flavour, preservative (202, 211), colour (150d, 102, 133).

NUTRITIONAL INFORMATION

Servings per package: 104		
Serving size: 25g		
	Average per Serve	Average per 100g
Energy (kJ)	254	1010
(Cal)	61	242
Protein	<0.1g	<0.1g
Fat, Total	<0.1g	<0.1g
- Saturated	<0.1g	<0.1g
Carbohydrates	14.7g	58.9g
- Sugars	14.5g	58.1g
Sodium	48mg	191mg

Source : FoodWorks (07)

ALLERGEN STATEMENT

Contains Gluten

AQIS REQUIREMENTS

Not applicable to this product

SHELF LIFE STABILITY

This is a low pH, shelf-stable product with minimal food safety risk.
This product has a shelf life of 18 months from the 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 Dark green with mint inclusions
Taste Sweet and minty

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PHYSICAL ANALYSIS

Foreign Matter	Absent
Bostwick	Not applicable
Brix	61° ± 2.0 °

CHEMICAL ANALYSIS

pH	2.8 ± 0.2
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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 2.5kg HDPE jar with 83mm tamper evident cap, adhesive front label (Note: Product sold on weight: 2.6kg)
Primary & Secondary Labelling	Each jar 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:	94526905
CARTON BARCODE:	1000094526902

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