


<b>Type:</b>	Finished Product Specifications	<b>Document No:</b>	QM04-SPE-024-V02	
<b>Title:</b>	10-00096 FM Plum Sauce 2L	<b>Prepared By:</b>	L Edmonds	

**PRODUCT NAME**                      **FRENCH MAID PLUM SAUCE (2L)**

**PRODUCT CODE**                      10-00096

**DESCRIPTION**

A fruity thick sauce which combines the sweetness and tart of real plums. Serve with poultry, meats, salads, sandwiches, or use as a dip.

**INGREDIENTS**

Water, sugar, plum paste (16%), apple, thickener (1422), acidity regulator (260, 270), desiccated coconut, colour (150d, 110, 124, 122), preservative (211, 202), flavour, spice.

**NUTRITIONAL INFORMATION**

Servings per package: 80		
Serving size: 25ml		
	<b>Average per Serve</b>	<b>Average per 100g</b>
Energy (kJ)	166	666
(Cal)	40	159
Protein	0.2g	0.8g
Fat, Total	<0.1g	0.3g
- Saturated	0.0g	0.2g
Carbohydrates	9.5g	37.8g
- Sugars	8.1g	32.4g
Sodium	9mg	35mg

Source : FoodWorks (07)

**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.  
This product has a shelf life of 18 months the 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                              Deep purple  
Taste                                        Plum tart and sweet

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**PHYSICAL ANALYSIS**

Foreign Matter                      Absent  
 Bostwick                              8.0cm ± 0.5cm (20°C for 30 seconds)  
 Brix                                      40° ± 2°

**CHEMICAL ANALYSIS**

pH                                        3.5 ± 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:**            9400526000125  
**CARTON BARCODE:**            19400526000122

**AUTHORISED BY:**                Sophie Shaw (Technical Manager)