


Type:	Finished Product Specifications	Document No:	QM04-SPE-028-V02	
Title:	10-00107 FM Garlic Aioli Sauce 2L	Prepared By:	L Edmonds	

PRODUCT NAME **FRENCH MAID GARLIC AIOLI SAUCE (2L)**

PRODUCT CODE 10-00107

DESCRIPTION

A thick, creamy garlic aioli.

INGREDIENTS

Water, soya bean oil, garlic (3%), skim milk powder, sugar, thickener (1414, 415, 412, 401), salt, vinegar, acidity regulator (270, 260, 330), beef gelatine, preservative (211, 202, 223), natural flavour, herb, antioxidant (385), colour (102, 110).

NUTRITIONAL INFORMATION

Servings per package: 80		
Serving size: 25ml		
	Average per Serve	Average per 100g
Energy (kJ)	277	1110
(Cal)	66	265
Protein	0.4g	1.6g
Fat, Total	6.3g	25.2g
- Saturated	1.0g	3.8g
Carbohydrates	2.1g	8.5g
- Sugars	0.9g	3.7g
Sodium	221mg	884mg

Source : FoodWorks (07)

ALLERGEN STATEMENT

Contains Milk, Soy, Sulphites

AQIS REQUIREMENTS

This product contains 2.40% milk solids

This product contains 0.48% gelatine, which is sourced from New Zealand cattle, from the beef skin

SHELF LIFE STABILITY

This is a low pH, shelf-stable product with minimal food safety risk.

This product has a shelf life of 12 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

Creamy off white

Taste

A creamy mayonnaise base with a light sweet garlic flavour

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PHYSICAL ANALYSIS

Foreign Matter	Absent
Bostwick	5.5cm ± 1.5cm (20°C for 30 seconds)
Brix	Not applicable

CHEMICAL ANALYSIS

pH	3.5 ± 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 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:	9400526000071
CARTON BARCODE:	(01)9400526000078

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