


Type:	Finished Product Specifications	Document No:	QM04-SPE-030-V02	
Title:	10-00109 FM Pasta Sauce 2.2kg	Prepared By:	L Edmonds	

PRODUCT NAME **FRENCH MAID PASTA SAUCE (2.2kg)**

PRODUCT CODE 10-00109

DESCRIPTION

A rich concentrated tomato based sauce with a traditional blend of herbs and spices. Ideal for pasta dishes, pizza bases, meat dishes, gravies and stuffing.

INGREDIENTS

Water, tomato (27%), sugar, thickener (1422), acidity regulator (260, 270, 575, 330), salt, onion, garlic, flavour enhancer (621), herb, colour (160c), preservative (211, 202), spice, yeast extract, antioxidant (385).

NUTRITIONAL INFORMATION

Servings per package: 88		
Serving size: 25g		
	Average per Serve	Average per 100g
Energy (kJ)	95	380
(Cal)	23	91
Protein	0.4g	1.5g
Fat, Total	<0.1g	0.4g
- Saturated	<0.1g	0.1g
Carbohydrates	5.0g	19.9g
- Sugars	3.2g	12.7g
Sodium	173mg	690mg

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 12 months from the date of manufacture

STORAGE


At ambient temperature, 18° - 22°C
Keep refrigerated once opened

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 Reddish brown
Taste Tomato blend with strong herb notes

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PHYSICAL ANALYSIS

Foreign Matter Absent
 Bostwick 5.0cm ± 0.5cm (20°C for 30 seconds)
 Brix 20.6° ± 1.0°

CHEMICAL ANALYSIS

pH 3.5 ± 0.1

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: 2.2kg)

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: 94526752
CARTON BARCODE: 1000094526759

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