Type:	Finished Product Specifications	Document No: QM04-SPE-034-V02		6
Title:	10-00117 FM Tartare Sauce 2.2kg	Prepared By:	L Edmonds	GROENZ Food for success

PRODUCT NAME FRENCH MAID TARTARE SAUCE (2.2kg)

PRODUCT CODE 10-00117

DESCRIPTION

The traditional complement to all fish and seafood dishes. Made from a mayonnaise base blended with finely chopped gherkins and capers. Use also in salads or as a dip with savouries.

INGREDIENTS

Water, soya bean oil, sugar, thickener (1414, 415), gherkins, skim milk powder, acidity regulator (260, 325, 270, 509, 330), salt, malt vinegar, capers, red bell peppers, preservative (211, 202, 224), flavour, antioxidant (385), colour (102).

NUTRITIONAL INFORMATION

Servings per package: 88 Serving size: 25g					
Gerving Size.		Average per Serve	Average per 100g		
Energy	(kJ)	281	1120		
	(Cal)	67	268		
Protein		0.2g	0.8g		
Fat, Total		6.4g	25.4g		
- Saturated		1.0g	3.8g		
Carbohydrate	s	2.5g	9.8g		
- Sugars		1.7g	6.9g		
Sodium		194mg	777mg		

Source: FoodWorks (07)

ALLERGEN STATEMENT

Contains Gluten, Milk, Soy

AQIS REQUIREMENTS

This product contains 2.31% milk solids

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 pale sauce with coloured inclusions

Taste Mayonnaise taste with notes of spicy gherkins and capers

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PHYSICAL ANALYSIS

Foreign Matter Absent

Bostwick 2.6cm ± 1.2cm (20°C for 30 seconds)

Brix Not applicable

CHEMICAL ANALYSIS

pH 3.4 ± 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 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: 94526615

CARTON BARCODE: 10000094526612

AUTHORISED BY: Sophie Shaw (Technical Manager)

