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|---------------|--------------------------------------|---------------------|------------------|---|
| <b>Type:</b>  | Finished Product Specifications      | <b>Document No:</b> | QM04-SPE-046-V02 |  |
| <b>Title:</b> | 10-00168 FM Garlic Aioli Sauce - PCU | <b>Prepared By:</b> | L Edmonds        |   |

**PRODUCT NAME**                      **FRENCH MAID GARLIC AIOLI SAUCE - PCU**

**PRODUCT CODE**                      10-00168

**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: 100 |                   |                  |
| Serving size: 30g         |                   |                  |
|                           | Average per Serve | Average per 100g |
| Energy (kJ)               | 332               | 1110             |
| (Cal)                     | 79                | 265              |
| Protein                   | 0.5g              | 1.6g             |
| Fat, Total                | 7.6g              | 25.2g            |
| - Saturated               | 1.1g              | 3.8g             |
| Carbohydrates             | 2.5g              | 8.5g             |
| - Sugars                  | 1.1g              | 3.7g             |
| Sodium                    | 265mg             | 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 9 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

Cream 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

**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 14.5gm PP injection moulded PCU cup with printed multi-layer polymer coated lid  
 (Note: Product is sold by weight: 30g)

Primary & Secondary Labelling Each PCU cup contains label with allergen information. Carton label has product name, size, nutritional and ingredient information.

Pallet Type Clean and dry wooden pallet.

Pallet Configuration 100 units per carton, 18 cartons per layer, 108 cartons per pallet

**INTELLECTUAL PROPERTY**

This recipe is proprietary to Groenz Ltd, 131 Gracefield Road, Lower Hutt, New Zealand

**PRODUCT BARCODE:** 9400526950703

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