Type:	Finished Product Specifications	Document No:	QM04-SPE-047-V02	6
Title:	10-00169 FM Caesar Dressing - PCU	Prepared By:	L Edmonds	GROENZ Food for success

PRODUCT NAME FRENCH MAID CAESAR DRESSING - PCU

PRODUCT CODE 10-00169

DESCRIPTION

A creamy dressing with parmesan and garlic flavours. Great to garnish salads with.

INGREDIENTS

Water, vegetable oil (soya bean oil, olive oil), sugar, salt, thickener (1414, 415), skim milk powder, acidity regulator (260, 270, 330), spice, flavour, preservative (211, 202), emulsifier (433), antioxidant (385).

NUTRITIONAL INFORMATION

Servings per package: 100					
Serving size: 30g					
		Average per Serve	Average per 100g		
Energy	(kJ)	420	1400		
	(Cal)	100	334		
Protein		0.1g	0.4g		
Fat, Total		10.5g	35.0g		
- Saturated	t	1.6g	5.2g		
Carbohydrates		1.7g	5.8g		
- Sugars		0.9g	3.1g		
Sodium		321mg	1070mg		

Source: FoodWorks (07)

ALLERGEN STATEMENT

Contains Milk, Soy

AQIS REQUIREMENTS

This product contains 0.95% Skim Milk Powder

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 Creamy yellow sauce with small particulates
Taste Vinegary with parmesan cheese notes

Authorised by:	Sophie Shaw	Date Saved:	20/03/2014 1:35 p.m.	Uncontrolled if Printed	Page 1 of 2
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PHYSICAL ANALYSIS

Foreign Matter Absent pH 3.15 ± 0.15

Bostwick 6.0cm ± 1.0cm (20°C for 30 seconds)

Brix $11.5^{\circ} \pm 1.0^{\circ}$

CHEMICAL ANALYSIS

pH 3.15 ± 0.15

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, Gracefield, Lower Hutt 5010, Wellington, New Zealand.

PRODUCT BARCODE: 9400526950819

AUTHORISED BY: Sophie Shaw (Technical Manager)

