Product Specification

Product Name:	Japanese style Mayonnaise		
Brand Name:	batch No.5		
Product Code:	100878	100878N	100918
Product Size:	1kg	1kg	20kg
Product Description:	Umami flavoured creamy Mayonnaise		

Ingredients	Canola Oil, Free Range **Egg** (Pasteurised), Vinegar, Rice Vinegar, Salt, **Soy** Sauce (Contains **Soy**), Mustard, Flavour Enhancer (621), Citric Acid, Xanthan Gum, Preservative (202,211), Thickener (401), Natural Flavour, Preservative (385), Natural Colour (160a)			
Allergen Information	Allergen	Contain in the product	Available in the *Same Line*	Available in the facility
	Cereals containing Gluten	No	No	Yes
	Crustacea	No	No	Yes
	Egg	**Yes**	Yes	Yes
	Fish	No	Yes	Yes
	Lupin	No	No	No
	Milk	No	Yes	Yes
	Peanut	No	No	Yes
	Sesame	No	Yes	Yes
	Soy	**Yes**	Yes	Yes
	Tree Nut	No	No	Yes
	Molluscs	No	No	No
	Sulphites more than 10ppm	No		
Precautionary Statement	Allergen control procedure including validated cleaning procedure and internal allergen swab test after every allergen product are in place.			

Nutritional Information

Servings per package:	40-1kg bag/800-20kg pail	
Serving size:	25g	
	Average Quantity per Serving	Average Quantity per 100g
Energy	712kJ	2850kJ
Protein	0.5g	2.1g
Gluten	ND	ND
Fat, total	18.9g	75.7g
- Saturated	1.6g	6.3g
Carbohydrate	0.2g	0.6g
- Sugars	0.0g	0.1g
Sodium	163mg	651mg

Country of origin	Made in Australia from at least 94% Australian ingredients
Directions for storage	Store in a cool, dry place away from sunlight
Shelf life	Unopen pack at recommended storage condition 06 months from date of manufacture. shelf life from date of manufacture, recorded as best before.
Open Shelf Life	Best consumed within 01 month once opened. Store sealed and chilled in airtight container, when not in use. Customers are advised to assess the product prior to use.
Claims	Free Range Egg Dairy free No artificial colours No artificial flavours Gluten Free

Chemical Specification	*pH*	4.0±0.2	
	Acidity	0.7 – 1.1	
Physical specification	*Viscosity*	55,000 – 75,000cps (Brookfield Rheometer)	
Micro Biological Specification	*Salmonella*	*Not detected in 25g*	
	Listeria	*Not detected in 25g*	
	E. coli	*<3.0 MPN/g*	
	Standard Plate Count	*10^6 cfu/g*	
	Yeast & Mould	<10^3 cfu/ g	
	Coag +ve staph	<100cfu/g	
Packaging	Labelled food grade Pouch		
Pallet configuration	6kg Carton (6 X 1)	6kg Carton (6 X 1)	20kg pails
	108 Ctn (18X6)	108 Ctn (18X6)	32 pails (16 X 2)
Barcode/ EAN	93491400004352	93491400004512	93491400004680
Product Appearance			
Outer Label information			

Issued by: Chris Tagura	Approved by: Indi Lekamalage	Version number: V4.0
Issue Date: 05/03/2024	Reason For change: Acidity range added	Supersedes: 3.0