Product Specification

Product Name:	Whole Egg Mayonnaise
Brand Name:	batch No.5
Product Code:	101119
Product Size:	2.16kg (54 unit x 40g)
Product Description:	Creamy whole egg mayonnaise

Ingredients

Canola Oil, Water, Cage-free Whole **Egg** (Pasteurised) (6%), Vinegar, Modified Starch (1442), Sugar, Salt, Mustard, Natural Flavour, Modified Starch (1450), Lemon Juice, Xanthan Gum, Natural Colour, Preservative (202), Preservative (385), Preservative (211).

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	No	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. Therefore, no precautionary statement required other than contains allergens.

Nutritional Information

Servings per package: 54
Serving size: 40g

	Average Quantity per Serving	Average Quantity per 100g
Energy	678kJ	1690kJ
Protein	0.3g	0.8g
Gluten	ND	ND
Fat, total	16.8g	42.0g
- Saturated	1.4g	3.4g
Carbohydrate	2.9g	7.2g
- Sugars	1.3g	3.3g
Sodium	265mg	664mg

Country of origin



Directions for storage

Store in a cool, dry place away from direct 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

Consume once opened.

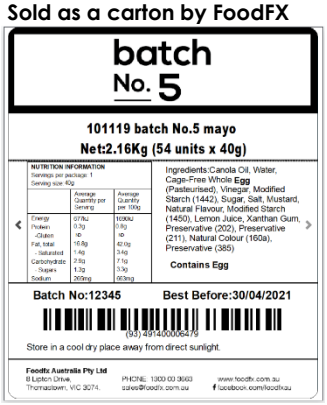
GMO status

All Australian raw ingredients used in the manufacturing of this product are obtained from suppliers who do not use gene technology in the manufacturing process, as required by FSANZ, Standard 1.5.2

Claims

Cage-free Egg
Dairy free
No artificial colours
No artificial flavours

SQF SGS *SQF and HACCP Certified Facility*

	GMO's Free Gluten Free	
Chemical Specification	*pH*	3.5± 0.3
Physical specification	*Viscosity*	55,000 – 85,000cps (Brookfield Rheometer)
Sensory Specification	*Texture* *Colour* *Taste*	Smooth Creamy white Creamy with tangy notes
Micro Biological Specification	*Salmonella* *Listeria* *E. coli* *Standard Plate Count* *Yeast & Mould* *Coag+ve staph*	*Not detected in 25g* *Not detected in 25g* *<3.0 MPN/g* *10^6 cfu/g* <10^3 cfu/ g *<100 cfu/g*
Packaging	Labelled food grade cup with food grade metalized film.	
	2kg (54 X 40g cups)	
Pallet configuration	120 per pallets(15 x 8 layers)	
Barcode/ EAN	93491400006479	
Outer Label information	**Sold as a carton by FoodFX**  batch No. 5 101119 batch No.5 mayo Net:2.16Kg (54 units x 40g) NUTRITION INFORMATION Ingredients:Canola Oil, Water, Cage-Free Whole Egg (Pasteurised), Vinegar, Modified Starch (1442), Sugar, Salt, Mustard, Natural Flavour, Modified Starch (1450), Lemon Juice, Xanthan Gum, Preservative (202), Preservative (211), Natural Colour (160a), Preservative (385) Contains Egg Batch No:12345 Best Before:30/04/2021 Store in a cool dry place away from direct sunlight. Foodfx Australia Pty Ltd 8 Lipton Drive, Thomastown, VIC 3074. PHONE 1300 00 3663 sales@foodfx.com.au www.foodfx.com.au facebook.com/foodfxau	
product Appearance	  	
Note	- *Please be aware that, as we use natural raw ingredients, the colour and taste of the finished product may vary due to the seasonality of the raw materials.* - *This product is packed in compliance with the Australian Average System. The average net weight of the 12 portion cups meets or exceeds the declared nominal weight. Minor variations in individual cup weights may occur within the 5% allowable tolerance.*	

Issued by: *Elaine Brennan*	Approved by: Indi *Lekamalage*	Version number: 2.0
Issue Date: 01/*09/2025*	Reason for update: Change from free range to caged free egg	Supersedes: 1.0

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