Product Specification

Product Name:	Tartare Sauce
Brand Name:	batch No.5
Product Code:	101073
Product Size:	2.16kg (54unit x 40g)
Product Description:	Tangy tartare sauce with sweet gherkins and capers.

Ingredients

Canola Oil, Water, Free Range **Egg (Pasteurised),** Vinegar, Gherkin (Gherkins, Water, Sugar, Salt, Food Acid (260), Mineral Salt (509), Flavours, Colours (101)), Sugar, Modified Starch (1442,1450), Capers, Salt, Lemon Juice, Onion, Mustard, Xanthan Gum, Herbs, White Pepper, Preservative (385,202,211), 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	No	Yes	Yes
Tree Nut	No	No	Yes
Molluscs	No	No	Yes
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	816kJ	2040kJ
Protein	0.4g	1.1g
Gluten	ND	ND
Fat, total	20.3g	50.8g
- Saturated	1.7g	4.2g
Carbohydrate	3.2g	8.1g
- Sugars	1.9g	4.9g
Sodium	326mg	815mg

Country of origin



Directions for storage

Store in a cool, dry place away from sunlight. Do not freeze.

Shelf life

Unopen pack at recommended storage condition 08 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

Free Range Egg
Dairy free

SQF and HACCP Certified Facility

	GMO's Free Gluten Free ovo-lacto vegetarian	
Chemical Specification	*pH* *Acidity*	3.5±0.3 0.6 – 1.0
Physical specification	*Viscosity*	35,000 – 45,000cps (Brookfield Rheometer)
Sensory specification	*Texture* *Colour* *Taste*	Smooth with gherkins and capers particles. creamy White mayonnaise with capers and gherkins flavour.
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 <100cfu/g
Packaging	Food grade cup with labelled food grade metalized film. 2.16kg Carton (54 units X 40g)	
Pallet configuration	120 per pallets (15 x 8 layers)	
Barcode/ EAN	93491400006042	
Outer Label information		
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: 1.0
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