GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	OLI & VINE		
Product Code	180699		
Product Name	OLI & VINE WHOLE EGG MAYO 8X1L		
Weight	1L		
Pack Size	8		
Carton Size	8X1L		
EAN	9310047222725	**TUN**	19310047222722

Product Description	Thick and creamy chilled fresh mayonnaise made with real, Australian fresh eggs with a neutral flavour profile to perfectly complement the flavours of your dish.
Application	Ready to use condiment.
Directions For Use/ Preparation Instructions	
Product Image	

Ingredients	**Contains egg,** Canola oil, whole **egg**, water, white vinegar, sugar, salt, Dijon mustard [acidity regulator (acetic acid)], natural flavours, vegetable fibres, lemon juice concentrate, acidity regulator (citric acid), spice extract. Precautionary statement not required.

Nutrition Information	**Servings per pack**	50	
	Serving size:	20mL	
		Average Quantity per Serving	**Average Quantity per 100mL**
	Energy	540kJ	2720kJ
	Protein	<1g	1.2g
	- gluten	0g	0g
	Fat, total	14.4g	72g
	- saturated	1.1g	5.6g
	Carbohydrate	<1g	1.8g
	- sugars	<1g	1.5g
	Sodium	100mg	490mg
	< means less than		

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Issue Date: 8/9/2025
Issued By: Caitlyn Tan
Approval Date: 1/8/2025

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Country of Origin	Made in Australia from at least 90% Australian ingredients		
Product Status		**Suitable**	**Certified**
	Halal	Yes	No
	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Lacto-vegetarian	No	No
	Vegan	No	No
	Gluten Free	Yes	No
		No gluten containing ingredients.	
Claims on Pack	OLI & VINE Chilled Fresh FOP: Made with real, Australian fresh eggs. BOP: No artificial colours or flavours Gluten Free, Dairy Free & Vegetarian Oli & Vine and Goodman Fielder are trademarks of the Goodman Fielder Group of Companies.		

Specifications	**Organoleptic Specifications**		
	Test/Parameter	**Specification**	**Test Method**
	Appearance	Pale creamy coloured mayonnaise with a very thick, glossy and smooth creamy texture.	Visual
	Flavour	Neutral, creamy profile. Slight egg notes.	Organoleptic
	Aroma	Neutral and free from off or foreign aromas.	Organoleptic
	Microbiological Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Standard Plate Count (cfu/g)	<10000	AS 5013.1 - 2004
	Yeast (cfu/g)	<100	AS5013.29 -2009
	Mould (cfu/g)	<100	AS5013.29 -2009
	Lactobacillus (cfu/10g)	<20	AS5013.29 -2009
	Preservative Resistant Yeast (cfu/g)	Not Detected	Compendium of Methods for the Microbiological Examination of Foods' APHA 4t Edition, Method 8.62 -p74

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Type of Date Mark	Best Before		
Shelf Life	9 Months		
Storage Conditions	Keep Refrigerated at 1-5 °C. Once Opened Best consumed within 8 weeks. Do not freeze.		
Storage Temperature	1-5°C		
Coding		**Unit**	**Shipper**
	Location of Code	On Bottle Neck	On shipper side
	Coding Format	Best Before DD MMM YY HH:MM	BBD DD MMM YY HH:MM
	Example of Code	09 MAR 21 15:56	BBD 09 MAR 21 15:56

Packaging	**Packaging Format**	1L plastic bottle	
	Pack Size	8	
		Unit Dimensions	**Shipper Dimensions**
	Length (mm)	88	364
	Width (mm)	88	183
	Height (mm)	231	238
	Units per Shipper	8	
	Shippers per Pallet	72	
	Layers per Pallet	4	

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