GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	Oli & Vine		
Product Code	191999		
Product Name	OLI & VINE MAYO KATSU CURRY 8x1L		
Weight	1L		
Pack Size	8		
Carton Size	8x1L		
Unit Barcode	9310047225382	**Shipper Barcode**	19310047225389

Product Description	OLI & VINE MAYO KATSU CURRY 8x1L
Application	Ready to use condiment.
Directions For Use/ Preparation Instructions	Shake well before use.
Product Image	

Ingredients	**Contains egg.** Canola oil, water, **egg** yolk, sugar, vinegar, tomato paste, salt, Dijon mustard [acidity regulator (260)], salt, yeast extract, curry powder, natural flavour, vegetable fibre, natural antioxidant (307b), food acid (330), natural colour (161b) Precautionary statement not required

Nutrition Information

Servings per pack	50	
Serving size:	20mL	
	Average Quantity per Serving	**Average Quantity per 100g**
Energy (kJ)	520	2600
Protein, total (g)	<1	1.4
Gluten	Not detected	Not detected
Fat, total (g)	13.4	66.8
Fat - saturated (g)	1	5.1
Carbohydrate, total (g)	1.4	6.9
Carbohydrate - Sugars (g)	1.3	6.4
Sodium (mg)	140	685

< means less than

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Country of Origin	Made in Australia from at least 85% Australian ingredients		
Product Status		**Suitable**	**Certified**
	Halal	Yes	No
	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Vegan	No	No
	Gluten Free	Yes	No

Claims on Pack

A creamy mayonnaise mildly spiced with Japanese curry flavours. Brilliant with fried chicken and as a dipping sauce.

FOP:
Real Australian Fresh Eggs
No artificial colours, flavours or preservatives
Dairy Free
Suitable for vegetarians
BOP:
Chilled Fresh
Real Australian Fresh Eggs
No artificial colours, flavours or preservatives
Australian made by chefs for food service
Gluten free, dairy free & vegetarian

Consumer Claims

Claim	**Claim Type**	**Additional Text**	**Consumer Claim**
Religious/Lifestyle	Vegetarian	Suitable for Vegetarians	Religious/Lifestyle Vegetarian
Religious/Lifestyle		Dairy Free	Religious/Lifestyle

NAFCFP Claim

NAFCFP Claim	**Additional Text**
No Artificial Colours, Flavours or Preservatives	

Other Claims

Other Claims	**Additional Text**

Specifications

Organoleptic Specifications

Test/Parameter	**Specification**	**Test Method**
Appearance	Orange and smooth with flecks of curry powder throughout.	Organoleptic
Flavour	Creamy, mild curry spice and sweet.	
Texture	Smooth and creamy.	
Aroma	Typical mayonnaise aroma.	

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Physical Specifications		
Test/Parameter	**Specification**	**Test Method**
Chemical Specifications		
Test/Parameter	**Specification**	**Test Method**
Microbiological Specifications		
Test/Parameter	**Specification**	**Test Method**
Standard Plate Count (cfu/g)	<10,000	AS 5013.1 - 2004
Yeast (cfu/g)	<100	AS5013.29 -2009
Mould (cfu/g)	<100	AS5013.29 -2009
Lactobacillus (cfu/g)	<100	AS5013.29 -2010
Preservative Resistant Yeast (cfu/g)	Not detected	Compendium of Methods for the Microbiological Examination of Foods - Yeasts and Molds -20.547 Preservative Resistant Yeast

Type of Date Mark	Best Before		
Shelf Life	180 days		
Storage Requirements	Keep refrigerated at 1-4 degrees. Do not freeze. Once opened, consume within 8 weeks.		
Storage Temperature	1-4°C		
Coding		**Unit**	**Shipper**
	Location of Code	On back label	On one carton side
	Coding Format	DD MMM YY HH:MM	BBD DD MMM YY HH:MM

Packaging	**Packaging Format**	8 x 1L HDPE bottle	
	Pack Size	8	
		Unit Dimensions	**Shipper Dimensions**
	Length (mm)	88	364
	Width (mm)	88	183
	Height (mm)	231	238

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	Units per Shipper	8
	Shippers per Pallet	72
	Layers per Pallet	4

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