S2 – TRUFFLE AIOLI

PRODUCT COMPOSITION	Canola Oil, Pasteurised Whole **Egg**, Grilled Mushrooms Paste (6%), White Vinegar, Kalamata Olives Puree, Sugar, Salt, Mustard Powder, Anchovy Fillet (**Fish**), & White Truffle flavoured Extra Virgin Olive Oil. **Contains Egg & Fish.**
METHODS OF PRESERVATION	Preservative & Cold Storage at 0-4ºC.
PACKAGING – PRIMARY	HDPE bottle with a polypropylene cap and safety aluminium foil. Labels are self-adhesive applied after filling and capping. Code date is placed automatically after capping.
PACKAGING – SECONDARY	6 x 1L bottles / outer carton
NET WEIGHT	1kg ± 2%
STORAGE CONDITIONS	Cold Storage at 0-4°C
DISTRIBUTION METHOD	Insulated/Refrigerated truck 0-4°C
SHELF LIFE	∗ 6 months 0-4°C ∗ Consume within 21 days after opening.
INTENDED USE	**Ready-to-eat** food products are designed for direct human consumption without the need to cook.
ALLERGENS	**Contains Egg & Fish.**
GM STATUS	Non-GM as defined by FSANZ Food Standards Code 1.5.2.
SUITABLE	HALAL
MICRO LIMITS	Standard Plate Count: < 100,000 cfu/g B. Cerius: <100 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g
ORGANOLEPTIC PARAMETERS	
APPEARANCE	Creamy Pale brown coloured thick aioli
COLOUR	Pale light brown
FLAVOUR & AROMA	Creamy with string mushroom flavour
TEXTURE	Smooth mouthfeel

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Wombat Valley

NUTRITION FACTS				COUNTRY OF ORIGIN
Serving Size: 25g, No. of serves: 1Kg: 40				
	Avg. Qty. per serve	**Avg. Qty. Per 100g**		
Energy	702	2807	kJ	
Protein	0.5	1.9	g	
Fat, Total	18.6	74.5	g	
Saturated	1.5	6.1	g	
Carbohydrates	0.3	1.1	g	
Sugar	0.2	0.8	g	
Sodium	78	312	mg	



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