

# Product Specification

Date Issued: Nov 23

Issue number: 01



## Product Name: Great Taste Made Simple Mayo

**Manufacturing Address:** 34 Jubilee Road, Newtownards, Co Down BT23 4YH

**Tel:** 028 91819004

**Fax:** 028 91822089

**Email:** QA@richsauces.com

**Out of Hours Contact:** Neil Todd (Operations Manager)-07586110787

**Ingredient Declaration:** Rapeseed Oil (60%), Water, Spirit Vinegar, Modified Starch, Sugar, Salt, Stabiliser: Xanthan Gum, Flavouring, Preservative: Potassium Sorbate, Colour: Carotene, Antioxidant: Calcium Disodium EDTA.

<u>Product Description:</u>	<u>Nutritional Information</u>	<u>Country of Origin</u>
<b>Flavour:</b> Creamy mayonnaise	<b>Typical Value per 100g</b>	United Kingdom
<b>Colour:</b> Off white	Energy 2286kJ/556kcal	<b>Storage Instructions for 1 litre</b>
<b>Texture:</b> Thick & Creamy	Fat 60g	Ambient product, refrigerate once opened, use within 8 weeks and within best before date.
<b>Odour:</b> Vinegar	<i>of which saturates</i> 4.5g	<b>Shelf Life</b>
	Carbohydrate 3.5g	12 months from date of manufacture.
	<i>of which sugars</i> 1.5g	
	Protein 0.0g	
	Salt 1.2g	

## Allergen Information

<u>Suitable For:</u>	<u>Handled on Site</u>
Gluten Free Yes	Cereals (containing Gluten) Yes
Vegans Yes	Eggs Yes
Vegetarians Yes	Soybeans Yes
Halal Not certified.	Milk Yes
Kosher Not certified.	Peanuts No
	Nuts No
	Celery Yes
	Fish Yes
	Mustard Yes
	Sesame Yes
	Sulphur Dioxide Yes
	Lupin No
	Molluscs No
	Crustaceans No



This specification is valid on the date issued

# Product Specification

Date Issued: Nov 23

Issue number: 01



**Product Name: Great Taste Made Simple Mayo**

## Microbial Standards and Foreign Body Detection

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place			
<ul style="list-style-type: none"><li>• Incoming Oil Filtered</li><li>• Powder Sieves in Place</li><li>• Metal Detection<ul style="list-style-type: none"><li>○ 2.5mm Ferrous</li><li>○ 2.5mm Non-Ferrous</li><li>○ 3.5mm Stainless Steel</li></ul></li></ul>	Total Viable Count (cfu/g)	<1,000	>100,000
	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1000
	Salmonella (in 25g)	not detected	detected

## Final Product Information

<b>Pack Size:</b> 6 x 1 litre €	<b><u>1 Litre Container Dimensions</u></b>	<b><u>Container &amp; Lid Material:</u></b>
<b>Product code:</b> RSMAY1X6	<b>Height:</b> 231.0mm	Polypropylene
<b>Inner Barcode:</b> 5060051295638	<b>Length:</b> 83.4mm	<b><u>1 Litre Lid Colour</u></b>
<b>Outer Barcode:</b> 15060051295635	<b><u>Pallet Dimensions</u></b>	Black
<b>Product pH:</b> 3.65-3.85	1200 x 1000mm Standard Pallet	
	<b><u>Pallet Configurations</u></b>	
	28 X 5 high = 140 per pallet	

**Ink Coding** Best Before information is printed on the bottle, BB DD/MM/YY and time.

**Legislation** This product complies with all the statutory and regulatory requirements applicable to its manufacture.

Specification Completed: 24/11/23.



This specification is valid on the date issued