S2 – WHOLE EGG MAYONNAISE

PRODUCT COMPOSITION	Canola Oil, Pasteurised Whole Egg (10%), Water, White Vinegar, Sugar, Salt, Mustard Powder, Stabilisers (412, 415), Natural Carotene Colour (160a) **Contains Egg.**
METHODS OF PRESERVATION	Cold Storage at 0-4°C.
PACKAGING – PRIMARY	10L, 20L: Polypropylene pails with tamper evident snap-on lid.
PACKAGING – SECONDARY	6 x 1L bottles / outer carton 1x10L pail 1 x 20L pail
NET WEIGHT	1kg, 10kg & 20kg ± 2%
SKU NUMBER	1kg: 400028, 10kg: 400030, 20kg: 400025
STORAGE CONDITIONS	Cold storage at 0-4°C
DISTRIBUTION METHOD	Insulated/Refrigerated truck 0-4°C
SHELF LIFE	∗ 7 months 0-4°C ∗ Consume within 31 days after opening.
INTENDED USE	**Ready-to-eat food** products are designed for direct human consumption without need to cook.
ALLERGENS	**Contains Egg.**
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 Yeast and Mould Count: < 1,000 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
CHEMICAL PARAMETERS	pH ≤ 4.3

ORGANOLEPTIC PARAMETERS	
APPEARANCE	Glossy white to cream coloured, thick mayonnaise
COLOUR	White to creamy
FLAVOUR & AROMA	Creamy with mild egg richness and slight mustard notes
TEXTURE	Thick and Creamy, Smooth mouthfeel

Wombat Valley

NUTRITION FACTS				COUNTRY OF ORIGIN
Serving Size: 25g, No. of serves approx. 1kg: 40, 10Kg: 400, 20Kg: 800				
	Avg. Qty. per serve	**Avg. Qty. Per 100g**		
Energy	707	2830	kJ	
Protein	0.4	1.8	g	
Fat, Total	18.6	74.4	g	
Saturated	1.5	6.0	g	
Carbohydrates	0.5	2.0	g	
Sugar	0.4	1.8	g	
Sodium	98	392	mg	

