

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

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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 fresh Australian pasteurised free-range whole 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	<p>Contains egg, Canola oil, free-range pasteurised whole egg, water, white vinegar, sugar, salt, dijon mustard, natural flavours, vegetable fibres, lemon juice concentrate, garlic, acidity regulator (citric), spice extract.</p> <p>Precautionary statement not required.</p>
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Nutrition Information	Servings per pack	50		
	Serving size:	20.0mL		
		Average Quantity per Serving	% Daily Intake* (per serving)	Average Quantity per 100mL
	Energy	610kJ		3030kJ
	Protein	<1.0g		1.3g
	- gluten	Not Detected		Not Detected
	Fat, total	15.7g		78.6g
	- saturated	1.2g		6.2g
	Carbohydrate	<1.0g		2.0g
	- sugars	<1.0g		1.6g
	Sodium	105mg		525mg
	< means less than			

Country of Origin	Made in Australia		
Product Status		Suitable	Certified
	Halal	Yes	Yes <i>Certification Type:</i>

180699 - OLI & VINE WHOLE EGG MAYO 8X1L
Version 1

Issue Date: 19/3/2023
Issued By: Waheeda Mohideen
Approval Date: 19/3/2023

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	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	N/A
	Lacto-vegetarian	No	No
	Vegan	No	No
	Gluten Free	Yes	N/A
	Gluten Free		
Claims on Pack	No artificial colours, flavours or preservatives Dairy Free Made with fresh, free range eggs. Vegetarian Suitable Gluten Free		

Specifications	Organoleptic Specifications		
	Test/Parameter	Specification	Test Method
	Appearance	Pale creamy coloured mayonnaise with a very thick, glossy and smooth creamy texture.	Visual
	Flavour	Authentic Neutral Flavour Profile	Organoleptic
	Aroma	Neutral & Free of off or foreign aromas.	Organoleptic
	Physical Specifications		
	Test/Parameter	Specification	Test Method
	Viscosity	TBC ('000cPs)	Brookfield EP-SOP-275
	Chemical Specifications		
	Test/Parameter	Specification	Test Method
	Acidity (%)	0.44 - 0.55	EP SOP 251
	pH	2.8 -3.2	EP SOP 250
	Salt Content (%)	1.12 - 1.24	EP SOP 251
	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/g)	<20	AS5013.29 -2009
	Preservative Resistant Yeast (cfu/g)	<10	Compendium of Methods for the Microbiological Examination of Foods' APHA 4t Edition, Method

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			8.62 -p74
	Salmonella (cfu/g)	Not Detected in 25g	

Type of Date Mark	Best Before		
Shelf Life	6 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		
	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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