

Product Specification



Product name	Hollandaise Sauce
Product brand	Wood's
Product codes	I02636
Product pack sizes	6 x 1 kg
Product description	<p>A yellow-coloured sauce made from eggs. The sauce is smooth, creamy and buttery with a mild tang. Suitable for use as a condiment or a spread.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ Standards.</p>

Ingredients	Canola Oil, Water, Free Range Whole Egg (3%), Vinegar, Thickeners (1442, 1450, 415), Sugar, Salt, Acidity Regulators (330, 575), Mustard Flour, Preservatives (211, 202), Concentrated Lemon Juice, Natural Colour (160a), Natural Flavour.
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Allergens	Egg
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Nutritional Information Panel	Nutrition Information		
	Servings per package:	100	
	Serving size:	10 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	219 kJ	2190 kJ
	Protein, total	Less than 1 g	Less than 1 g
	– gluten	Not detected	Not detected
	Fat, total	5.7 g	57.4 g
	– saturated	Less than 1 g	3.9 g
	Carbohydrate	Less than 1 g	3.0 g
– sugars	Less than 1 g	1.1 g	
Sodium	39 mg	389 mg	
* All specified values are based on theoretical calculations.			

Country of origin	 <p>Made in Australia from at least 96% Australian ingredients</p>
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Directions for storage	Keep refrigerated at 0 - 4°C
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Shelf life	Unopened packs have 6 months shelf life, recorded as Best Before date. Refrigerate after opening and consume within 14 days.
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Issued by	Bao Le	Issue Date	10/06/2022	Version number	4
Approved by	Liban Keynaan	Supersedes	25,08/2021, V3		
Reason for change	Updated quality specification range		Specification template version number: 4		

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GMO status	Does not contain genetically modified ingredients													
Claims	Gluten free Free range whole egg No artificial colours or flavours													
Certification/ Suitability	<ul style="list-style-type: none"> - Halal Certified - Kosher Not Suitable - Vegan[#] Not Suitable 													
[#] based on recipe review														
Preparation instructions	Ready to use													
Quality specifications	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>pH</td> <td>3.3 – 3.6</td> </tr> <tr> <td>Viscosity (cps)</td> <td>16,000 – 20,000</td> </tr> </tbody> </table>		Quality test	Test range	pH	3.3 – 3.6	Viscosity (cps)	16,000 – 20,000						
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Packaging	1 kg squeezable plastic bottles with a black resealable lid. Bottles have been sealed with a tamperproof induction seal. 6 bottles packed into a carton.													
Distribution	Non-refrigerated transport													
Palletisation	<table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>24</td> </tr> <tr> <td>Layers per Pallet</td> <td>5</td> </tr> <tr> <td>Cartons per Pallet</td> <td>120</td> </tr> </tbody> </table>		Cartons per Layer	24	Layers per Pallet	5	Cartons per Pallet	120						
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EAN	9332216017154													
TUN	19332216017151													

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.