

PRODUCT SPECIFICATION

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| Product Brand | Crucials |
| Product Name | Garlic Mayo |
| Product Legal Name | Garlic flavoured mayonnaise |
| Product Code | 6x500ml - 89012001, 12x500ml – 87012001, 6x1L – 85012001, 10x1L – 86012001 |
| Recipe Information | F02 V12 |
| Product Description | Smooth mayonnaise with a hint of garlic. |
| Intended use | Table sauce, pour over sauce. |
| Durability Statement (How the product should be stored when opened, if appropriate) | Store in a cool dry place away from direct sunlight. Always replace the lid. After Opening: refrigerate and use within 8 weeks. |
| Shelf Life | Best Before End (12 months from manufacture date) |
| Storage Temperature Range for warehouse, transport and distribution | AMBIENT (not less than +2°C as product is not freezer thaw stable so freezing will cause the product to split) |
| Traceability Code on Finished Product (on the neck of the bottle) | PR021109C1 (this is an example of a batch number) |
| Translation of Code | PR= Production, Numbers= Date Manufactured (DDMMYY), C= Crucial, Number= Line number |

ORGANOLEPTIC

| | |
|-------------------|---|
| Flavour | A smooth and creamy mayonnaise with a tangy taste and a hint of garlic. |
| Aroma | Garlic |
| Appearance | White |
| Texture | Smooth & Creamy |

PACKAGING

For Packaging Waste Regulations

| Unit of Sale | Each bottle with lid | Shrink wrap | Cardboard Tray | Outer pallet wrap |
|--------------|----------------------|-------------|----------------|-------------------|
| 6x500ml | 32g | 12g | 28g | 300g |
| 12x500ml | 32g | 14g | 46g | 300g |
| 6x1L | 48g | 16g | 34g | 300g |
| 10x1L | 48g | 16g | 48g | 300g |

500ml

Material= High Density Polyethylene (HDPE) cylindrical/squeeze bottle

Flip top closure that flips open to reveal a 6mm squirt hole

| | | |
|---|------------------------------|----------------------|
| Specification | Product Name: Garlic Mayo | |
| Issued By: Paula Wlazlowska | Signature: <i>Wlazlowska</i> | Issue Date: 02.11.20 |
| Position: QA Manager | | Issue Number: 11 |
| Reason for Issue: Changed sunflower to rapeseed oil | Review Date: Nov 2023 | Page 1 of 3 |

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| A foil seal is fitted via an induction heat-sealing machine thus giving the containers a true hermetical seal |
| <u>Shrink wrapped in packs of twelve:</u> 1 pallet = 6 layers = 108 packs = 1296 bottles 1 layer = 18 packs = 216 bottles <u>Shrink wrapped in packs of six:</u> 1 pallet = 6 layers = 216 packs = 1296 bottles 1 layer = 36 packs = 216 bottles |
| Product Barcode: 5060060387188 Outer case Barcode: 5060060382152 |
| 1 Litre |
| Material= High Density Polyethylene (HDPE) cylindrical/squeeze bottle |
| Flip top closure that flips open to reveal a 6mm squirt hole |
| A foil seal is fitted via an induction heat-sealing machine thus giving the container a true hermetical seal |
| <u>Shrink wrapped in packs of ten:</u> 1 pallet = 5 layers = 80 packs = 800 bottles 1 layer = 16 packs = 160 bottles <u>Shrink wrapped in packs of six:</u> 1 pallet = 5 layers = 75 packs = 750 bottles 1 layer = 15 packs = 150 bottles |
| Product Barcode: 5060060387027 Outer case Barcode: 5060060385139 |

TYPICAL NUTRITIONAL ANALYSIS/100g

| | |
|------------------------|-----------|
| Energy (kJ /kcal) | 1846/ 449 |
| Fat (g) | 47.9 |
| Of which saturates (g) | 3.3 |
| Carbohydrate (g) | 3.5 |
| Of which sugars (g) | 2.8 |
| Fibre (g) | 0.4 |
| Protein (g) | 0.6 |
| Salt (g) | 1.43 |

MICROBIOLOGICAL TESTING STANDARD (We use a UKAS accredited laboratory)

| Organism | Limit (cfu/g) |
|--------------------|---------------|
| TVC @ 30°C | <1000 |
| Coliforms | <100 |
| Lactobacillus spp. | <100 |
| Yeast & Moulds | <1000 |
| Salmonella spp. | Absent 25g |

Ingredients Declaration (shown in descending order)

Rapeseed Oil, Water, Sugar, Salt, Whole Egg powder, Acid: Acetic Acid, Modified Starch, Stabilisers (Guar Gum, Xanthum Gum), Preservative (Potassium Sorbate), Acid: Citric Acid, Antioxidant (Calcium disodium EDTA), Natural Garlic Flavouring.

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ALLERGEN DATA

| Allergen | Contains |
|--|----------|
| Wheat | No |
| Barley | No |
| Oats | No |
| Rye | No |
| Kamut | No |
| Spelt | No |
| Triticale | No |
| Sesame Seeds | No |
| Peanuts | No |
| Nuts | No |
| Other nuts | No |
| Fish | No |
| Crustaceans | No |
| Molluscs | No |
| Soya and soya derivatives | No |
| Egg products | Yes |
| Milk (incl. lactose) | No |
| Celery | No |
| Celeriac | No |
| Mustard | No |
| Sulphur Dioxide and sulphites >10mg/kg | No |
| Lupin | No |

| SUITABILITY | YES / NO | COMMENTS |
|--------------------------|----------|---------------|
| Suitable for Vegetarians | Yes | |
| Suitable for Vegans | No | |
| Suitable for Coeliacs | Yes | |
| Suitable for Halal | Yes | Not certified |
| Suitable for Kosher | Yes | Not certified |

HACCP

- HACCP Has been applied to this product

| | | | |
|--------------------|-------------------|--------------------|------------|
| Signed: | <i>Wlazłowska</i> | Issue Date: | 02/11/2020 |
| Print Name: | Paula Wlazłowska | | |
| Position: | QA Manager | | |

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