

Product Specification

Date Issued: Jan 23

Issue number: 10



Product Name: Alfee's Real Mayonnaise

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

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

Ingredient Declaration: Rapeseed Oil (65%), Water, Pasteurised **EGG** Yolk (4%), Spirit Vinegar, Sugar, Salt, Modified Starch, Stabilisers: Xanthan Gum & Guar Gum, Spice (**MUSTARD**) Preservative: Potassium Sorbate, Antioxidant: Calcium Disodium EDTA. (**Allergens highlighted in bold and CAPITALS**)

<u>Product Description:</u>	<u>Nutritional Information</u>	<u>County of Origin</u>
Flavour: Creamy and rounded	Typical Value per 100g	United Kingdom
Colour: White	Energy 2517kJ/612kcal	Storage Instructions
Texture: Thick and smooth	Fat 66.0g	Ambient product, refrigerate once opened, use within 6 weeks and within best before date.
Odour: Vinegar and acidic	<i>of which Saturates</i> 5.2g	Shelf Life
	Carbohydrate 3.5g	10 months from date of manufacture
	<i>of which Sugars</i> 2.5g	
	Protein 0.6g	
	Salt 1.3g	

Allergen Information

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



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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	Total Viable Count (cfu/g)	<1,000	>100,000
<ul style="list-style-type: none"> • Incoming Oil Filtered • Powder Sieves in Place • Metal Detection <ul style="list-style-type: none"> ○ 2.5mm Ferrous ○ 2.5mm Non-Ferrous ○ 3.5mm Stainless Steel 	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1,000
	Salmonella (in 25g)	Not detected	Detected
	Bacillus Cereus	<100	>1000

Final Product Information

Pack Size: 5Ltr Product code: ALFREAMAY5 Inner Barcode: 5060051295850	<u>5Ltr Bucket Dimensions</u> Diameter Top 22.5cm Diameter Bottom 19.6cm Height 18.3cm	<u>Container & Lid Material:</u> Polypropylene <u>Lid Colour:</u> Red
Pack Size: 10Ltr Product code: ALFREAMAY10 Inner Barcode: 5060051295843	<u>10Ltr Bucket Dimensions</u> Diameter Top 29.0cm Diameter Bottom 25.4cm Height 23.0cm	<u>Pallet Configuration</u> 5L- 23 x 8 high = 184 per pallet 10L - 14 x 6 high = 84 per pallet
Pack Size: IBC Product code: ALFREAMAYIBC Inner Barcode: 5060051299902 Product pH: 3.59 – 3.74	<u>Pallet Height</u> 5L : 158cm 10L : 150cm	<u>Pallet Dimensions</u> 1200 x 1000mm Standard Pallet

Ink Coding The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. BB27/12/23 L3 12:10 125

Legislation

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

Specification Completed: 12/01/23



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