



## PRODUCT SPECIFICATION

Product Brand	Crucials	
Product Name	Mayo	
Product Legal Name	Mayonnaise	
Product Code	12x500ml – 87017001, 6x1L – 85017001, 10x1L - 86017001	
Recipe Information	F09 V9	
Product Description	Smooth, thick and creamy.	
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	6 months from manufacturers date	
Use By (Tick as appropriate)	Best Before	<b>Best Before End</b> ✓
Storage Temperature Range for warehouse, transport and distribution	AMBIENT (not less than +2degC)	
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, C= Crucial, Number = Line Number	

### ORGANOLEPTIC

Flavour	Smooth and creamy mayonnaise with a slightly tangy taste.
Aroma	Oil and egg.
Appearance	White.
Texture	Smooth & Creamy.

### PACKAGING

#### For Packaging Waste Regulations

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

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Issued By: Paula Wlazlowska	Signature:	Issue Date: 05.02.2019
Position: Technologist		Issue Number: 8
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500ml
<b>Material</b> = 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 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
<b>Product Barcode:</b> 5060060381278 <b>Outer Pack Barcode:</b> 5060060382251
1 Litre
<b>Material</b> = 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
<b>Product Barcode:</b> 5060060387010 <b>Outer Pack Barcode:</b> 5060060385122

#### TYPICAL NUTRITIONAL ANALYSIS/100g

Energy (kJ /kcal)	1847/ 449
Fat (g)	48.1
Of which saturates (g)	5.8
Carbohydrate (g)	3.2
Of which sugars (g)	2.5
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

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Salmonella spp.	Absent 25g
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**Ingredients Declaration (shown in descending order)**

Sunflower 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).

**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
Celery	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

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**HACCP**

- HACCP Has been applied to this product

<b>Signed:</b>	<i>Wlazłowska</i>	<b>Issue Date:</b>	05/02/2019
<b>Print Name:</b>	Paula Wlazłowska		
<b>Position:</b>	Technologist		

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