

GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

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Brand	OLI & VINE		
Product Code	180697		
Product Name	OLI & VINE GARLIC AIOLI 8X1L		
Weight	1L		
Pack Size	8		
Carton Size	8X1L		
EAN	9310047222701	TUN	19310047222708

Product Description	Thick & creamy chilled fresh mayonnaise made with Australian fresh free range whole egg & garlic
Application	Ready to use condiment.
Directions For Use/ Preparation Instructions	
Product Image	

Ingredients	<p>Contains egg, Canola oil, free-range pasteurised whole egg, water, garlic, white vinegar, dijon mustard, salt, sugar, natural flavours, vegetable fibre, lemon juice concentrate, acidity regulator (citric), natural antioxidant (307b), spice extracts, natural colour (lutein).</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	580kJ		2910kJ
	Protein	<1.0g		1.4g
	- gluten	Not Detected		Not Detected
	Fat, total	15.1g		75.6g
	- saturated	1.2g		6.0g
	Carbohydrate	<1.0g		1.6g
	- sugars	<1.0g		1.5g
	Sodium	105mg		535mg
	< means less than			

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

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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
Claims on Pack	No artificial colours, flavours or preservatives Dairy Free Gluten Free Made with fresh, free range eggs. Suitable for vegetarians		

Specifications	Organoleptic Specifications		
	Test/Parameter	Specification	Test Method
	Appearance	Creamy off white colour with garlic flecks	Visual
	Flavour	Garlic with mild egg note	Organoleptic
	Aroma	Distinct garlic aroma	Organoleptic
	Texture	Thick and creamy with small garlic pieces	Organoleptic
	Physical Specifications		
	Test/Parameter	Specification	Test Method
	Viscosity	TBC ('000cPs)	Brookfield EP-SOP-275
	Chemical Specifications		
	Test/Parameter	Specification	Test Method
	Acidity (%)	0.55 -0.65	EP SOP 251
	pH	3.1 - 3.3	EP SOP 250
	Salt Content (%)	1.15 - 1.25	EP SOP 251
	Microbiological Specifications		
	Test/Parameter	Specification	Test Method
	Standard Plate Count (cfu/g)	<10 000	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 8.62 -p74

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	Salmonella (cfu/g)	Not Detected in 25g	
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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 one side
	Coding Format	Best Before DD MMM YY HH:MM	BBD DD MMM YY HH:MM
	Example of Code	09 MAR 2021 15:56	BBD 09 MAR 2021 15:56

Packaging	Packaging Format	8 X 1L	
	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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