

OASIS FOODS PRODUCT SPECIFICATION

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PRODUCT **Coronation Mayonnaise**

SPECIFICATION DATE: **TW** **CODE** **COR**
VERSION **6.2**
Dev No. **0**

DESCRIPTION:

Coronation Mayonnaise

COMPOSITION BY WEIGHT IN DESCENDING ORDER	
Primary ingredients	Compound ingredients / [Country of origin]
rapeseed oil	[UK, France, EU]
water	
curry paste	(rapeseed oil, water, coriander, salt, rice flour, turmeric, fenugreek, black pepper, cumin, acetic acid, garlic powder, ginger, mango powder, citric acid, spice extracts, flavourings, colours (paprika E160c, turmeric E100), emulsifier E433 [UK]
pasteurised egg yolk	[Belgium, Netherlands, Luxembourg]
spirit vinegar	[Netherlands]
sugar	[UK & non EU]
salt	[UK]
mustard flour	[USA. Canada]
stabilisers	(guar & xanthan gum)[Germany]

All ingredients are purchased from reputable companies who can provide good specifications and certificates of conformity or analysis for their products.

NUTRITIONAL DATA

Fats	75.36%	5.14%	of which are saturates
Carbohydrate	3.09%	1.49%	of which are sugars
Protein	1.31%		
Fibre	0.37%		
Sodium	0.45%		
Calorific value	kcal		kJ
per 100 gms	696		2,911

MICRO BIOLOGICAL STANDARDS

	Target	Maximum level
Total viable count (TVC) cfu/g	<5000 cfu/g	100,000 cfu/g
Enterobacteriaceae cfu/g	<100 cfu/g	<100 cfu/g
Salmonella cfu/g	Not detected in 25g	Not detected in 25g
E coli cfu/g	<100 cfu/g	<100 cfu/g
pH	3.90	+/- 0.2

ALLERGEN INFORMATION

Allergens	Present		Manufacturing on Site		Comment
	Present	Absent	Present	Absent	
Eggs & Egg derivatives	x		x		
Milk derivatives including lactose		x	x		
Mustard/Mustard Seed derivatives	x		x		
Wheat/Cereals containing Gluten		x	x		
Nut & nut derivatives		x		x	
Peanuts & derivatives		x		x	
Sesame Seeds & derivatives		x		x	
Soybeans and derivatives		x	x		
Celery & Celeriac derivatives		x	x		
Fish or Fish derivatives		x	x		
Crustaceans/Shellfish derivatives		x		x	
Molluscs		x		x	
Lupins		x		x	
Sulphites > 10mg/kg		x	x		

SUITABLE FOR

Vegetarians	yes
Vegans	no
Coeliacs	yes
Lactose intolerants	yes

SHELF LIFE, CODING & STORAGE INSTRUCTIONS

BEST BEFORE date is six months from date of production. The two sets of numbers prior to the best before date denote the production batch reference and the Julian date code.

The label recommends that the product is stored in a cool place and that it should be refrigerated after opening. It is also recommended that the product is used within four weeks of opening.

PACKAGING

Food grade polypropylene tamper evident tubs with resealable positive clipdown lids and metal or plastic hoop handles, packed in 10, 5 or 2.5 ltr sizes

10 ltr Buckets

15 Buckets per layer, 4 layers of buckets. Total 60 buckets in one pallet

Layerpad between 2 & 3 layer

05 ltr Buckets

25 Buckets per layer, 20 on top layer, 5 layers of buckets . Total 120 buckets in one pallet

Layerpad between 2 & 3 layer

2.5 ltr Buckets

30 Buckets per layer, 08 layers of buckets . Total 240 buckets in one pallet

Layerpad between 3 & 4 layer

Layerpad between 6 &7 layer

Shrink wrapped pallet.