OASIS FOODS PRODUCT SPECIFICATION

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PRODUCT	Chef's Mayonnaise			
SPECIFICATION DATE:	14/06/2012	CODE	M40	
		VERSION	V2	
		Dev No.		

DESCRIPTION:

Chef's Mayonnaise

COMPOSITION BY WEIGHT IN DESCENDING ORDER		
Primary ingredients	Compound ingredients	
water		
rapeseed oil		
spirit vinegar		
sugar		
modified maize starch		
pasteurised egg yolk		
salt		
milk protein		
stabilisers	(guar & xanthan gum)	
mustard		
preservative	(potassium sorbate)	

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

NUTRITIONAL DATA

Fats Carbohydrate Protein Fibre Sodium	40.30% 6.66% 0.75% 0.35% 0.37%	2.83% 3.47%	of which are saturates of which are sugars
Calorific value	kcals	kJ	
per 100 gms	392	1,642	

MICRO BIOLOGICAL STANDARDS

	Target	Maximum level
Total viable count (TVC) cfu/g	<1000 cfu/g	50,000 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
рН	4.00	+/- 0.2

ALLERGEN INFORMATION

Allergens	Present		Manufacturing on Site		Comment
	Present	Absent	Present	Absent	Comment
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	
Soyabeans 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		

Allergen Statement

This Product contains egg or derivatives, Milk or Milk derivatives, Mustard, and is manufactured on a line which handles the following: Soyabeans; Sulphites; Celery; Gluten; Fish.

SUITABLE FOR

Vegetarians	yes
Vegans	no
Coeliacs	yes
Lactose intolerants	no

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

05 ltr Buckets

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

2.5 ltr Buckets

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