

Product Specification



Product name	Vegan Chipotle Mayonnaise
Product brand	Wood's
Product codes	I02694
Product pack sizes	6 x 1 kg
Product description	<p>A light smooth orange vegan mayonnaise. The sauce is mildly spicy with a Smokey chipotle flavour to it.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ Standards.</p>

Ingredients	Water, Canola Oil, Vinegar, Thickeners (1442, 1450, 412, 415), Sugar, Salt, Vegetable Protein, Mustard Flour, Chipotle Chilli (0.4%), Flavours, Acidity Regulator (260), Preservatives (202, 211, 234), Spice, Chilli, Natural Colour (160c), Garlic Powder.
Allergens	None

Nutritional Information Panel	Nutrition Information		
	Servings per package:	100	
	Serving size:	10 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	120 kJ	1200 kJ
	Protein, total – gluten	Less than 1 g Not detected	1.2 g Not detected
	Fat, total – saturated	2.8 g Less than 1 g	27.5 g 2.1 g
	Carbohydrate – sugars	Less than 1 g Less than 1 g	8.9 g 3.1 g
	Sodium	66 mg	665 mg

* All specified values are based on theoretical calculations.

Country of origin	 <p>Made in Australia from at least 90% Australian ingredients</p>
Directions for storage	Store in a cool, dry place. Refrigerate after opening.
Shelf life	Unopened packs have 6 months shelf life, recorded as Best Before date. Refrigerate after opening and consume within 14 days.
GMO status	Does not contain genetically modified ingredients

Issued by	Yun Jun Ooi	Issue Date	25/10/2024	Version number	V3 - Draft
Approved by	Liban Keynaan	Supersedes	24/02/2022, V2		
Reason for change	Updated ingredient list, NIP, Changed storage condition from Chilled to Ambient		Specification template version number: 5		Page 1 of 3

Product Specification



Claims	Gluten free Dairy free Soy free No artificial colours												
Certification/ Suitability	<ul style="list-style-type: none"> - Halal - Kosher - Vegan 												
# based on recipe review													
Preparation instructions	Ready to use												
Quality specifications	<table border="1"> <thead> <tr> <th>Quality test</th><th>Test range</th></tr> </thead> <tbody> <tr> <td>pH</td><td>3.6 – 3.9</td></tr> <tr> <td>Viscosity (cps)</td><td>23,000 – 30,000</td></tr> </tbody> </table>	Quality test	Test range	pH	3.6 – 3.9	Viscosity (cps)	23,000 – 30,000						
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Packaging	1 kg squeezable plastic bottles with a resealable lid. Bottles have been sealed with a tamperproof induction seal. 6 bottles packed into a carton.												
Distribution	Non-refrigerated transport												
Palletisation	<table border="1"> <thead> <tr> <th>Cartons per Layer</th><th>24</th></tr> </thead> <tbody> <tr> <th>Layers per Pallet</th><th>5</th></tr> <tr> <th>Cartons per Pallet</th><th>120</th></tr> </tbody> </table>	Cartons per Layer	24	Layers per Pallet	5	Cartons per Pallet	120						
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EAN	9332216017772												
TUN	19332216017779												
Notes	Variation in viscosity & colour is expected over the shelf life depending on the product storage condition & presence of natural ingredients, of which the quality (colour, texture and consistency) may vary based on seasonality.												

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

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Please note: Product specifications will not be finalised until a minimum of 5 production runs have been completed by Edlyn Foods.

DRAFT

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