


# Product Specification



Product name	Tomato Relish Mayonnaise
Product brand	Wood's
Product codes	I02827
Product pack sizes	2 x 2.0 kg
Product description	<p>A sweet and tangy mayonnaise infused with the irresistible flavour of our award-winning Tomato Relish.</p> <p>This product is made in accordance with Good Manufacturing Processes and FSANZ Standards.</p>

Ingredients	Canola Oil, Tomato (20%), Vinegar, Water, Sugar, Onion, <b>Egg</b> (3%) (Whole <b>Egg</b> , <b>Egg</b> Yolk), Thickeners (1422, 1442, 1450, 415), Mustard, Spices, Salt, Preservatives (202, 211), Natural Flavour, Acidity Regulator (330), Firming Agent (509)		
Allergens	Egg		
Nutritional Information panel	Nutrition Information		
	Servings per package:	100	
	Serving size:	20 g	
	Average Quantity	* Per serving	* Per 100 g
	Energy	267 kJ	1340 kJ
	Protein, total	Less than 1 g	2.5 g
	– gluten	Not detected	Not detected
	Fat, total	5.9 g	29.4 g
	– saturated	Less than 1 g	2.4 g
	Carbohydrate	2.6 g	13.1 g
– sugars	1.9 g	9.4 g	
Sodium	92 mg	458 mg	
* All specified values are based on theoretical calculations.			
Country of origin	<div> <b>Made in Australia</b> from at least 93% <b>Australian ingredients</b></div>		
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. Refrigerate after opening and consume within 4 weeks. (TBC)		
GMO status	Does not contain genetically modified ingredients		
Claims	Gluten free No artificial colours or flavours		

Issued by	Pavani Myakala	Issue Date	21.05.2024	Version number	Draft V2
Approved by	Liban Keynaan	Supersedes	05.03.2024, Draft V1		
Reason for change	Added kosher certification			Specification template version number: 5	



<b>Certification/ Suitability</b> <ul style="list-style-type: none"><li>- Halal</li><li>- Kosher</li></ul>	Certified Certified												
<b>Preparation instructions</b>	Ready to eat												
<b>Quality specifications (TBC)</b>	<table><tr><th>Quality test</th><th>Test range</th></tr><tr><td>Viscosity (cps) (TBC)</td><td>30,000 – 40,000</td></tr><tr><td>pH (TBC)</td><td>3.60 – 3.80</td></tr></table>	Quality test	Test range	Viscosity (cps) (TBC)	30,000 – 40,000	pH (TBC)	3.60 – 3.80						
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<b>Microbiological specifications (TBC)</b>	<table><tr><th>Microbiological test</th><th>Test range</th></tr><tr><td>Total Plate Count</td><td>&lt;50,000 cfu/g</td></tr><tr><td>Yeast &amp; Mould</td><td>&lt;100 cfu/g</td></tr><tr><td>Coliforms</td><td>&lt;10 cfu/g</td></tr><tr><td>E. coli</td><td>&lt;3 cfu/g</td></tr><tr><td>Salmonella</td><td>Not detected /25g</td></tr></table>	Microbiological test	Test range	Total Plate Count	<50,000 cfu/g	Yeast & Mould	<100 cfu/g	Coliforms	<10 cfu/g	E. coli	<3 cfu/g	Salmonella	Not detected /25g
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<b>Packaging</b>	2 kg plastic pail packed 2 per carton with tamper evident green plastic lid												
<b>Distribution</b>	Non-refrigerated transport												
<b>Palletisation</b>	<table><tr><td><b>Cartons per Layer</b></td><td>18</td></tr><tr><td><b>Layers per Pallet</b></td><td>7</td></tr><tr><td><b>Cartons per Pallet</b></td><td>126</td></tr></table>	<b>Cartons per Layer</b>	18	<b>Layers per Pallet</b>	7	<b>Cartons per Pallet</b>	126						
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<b>EAN</b>	9332216018854												
<b>TUN</b>	19332216018851												
<b>Notes</b>	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 viscosity) may vary based on seasonality.												

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

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.