

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, Egg (3%) (Whole Egg , Egg 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	<table border="1"> <caption>Nutrition Information</caption> <tr> <td>Servings per package:</td> <td colspan="2">100</td> </tr> <tr> <td>Serving size:</td> <td colspan="2">20 g</td> </tr> <tr> <td>Average Quantity</td> <td>* Per serving</td> <td>* Per 100 g</td> </tr> <tr> <td>Energy</td> <td>267 kJ</td> <td>1340 kJ</td> </tr> <tr> <td>Protein, total – gluten</td> <td>Less than 1 g</td> <td>2.5 g</td> </tr> <tr> <td>Fat, total – saturated</td> <td>5.9 g Less than 1 g</td> <td>29.4 g 2.4 g</td> </tr> <tr> <td>Carbohydrate – sugars</td> <td>2.6 g 1.9 g</td> <td>13.1 g 9.4 g</td> </tr> <tr> <td>Sodium</td> <td>92 mg</td> <td>458 mg</td> </tr> </table> <p>* All specified values are based on theoretical calculations.</p>			Servings per package:	100		Serving size:	20 g		Average Quantity	* Per serving	* Per 100 g	Energy	267 kJ	1340 kJ	Protein, total – gluten	Less than 1 g	2.5 g	Fat, total – saturated	5.9 g Less than 1 g	29.4 g 2.4 g	Carbohydrate – sugars	2.6 g 1.9 g	13.1 g 9.4 g	Sodium	92 mg	458 mg
Servings per package:	100																										
Serving size:	20 g																										
Average Quantity	* Per serving	* Per 100 g																									
Energy	267 kJ	1340 kJ																									
Protein, total – gluten	Less than 1 g	2.5 g																									
Fat, total – saturated	5.9 g Less than 1 g	29.4 g 2.4 g																									
Carbohydrate – sugars	2.6 g 1.9 g	13.1 g 9.4 g																									
Sodium	92 mg	458 mg																									
Country of origin																											
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	Page 1 of 2



Certification/ Suitability - Halal - Kosher	Certified Certified												
Preparation instructions	Ready to eat												
Quality specifications (TBC)	<table border="1"><thead><tr><th>Quality test</th><th>Test range</th></tr></thead><tbody><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></tbody></table>	Quality test	Test range	Viscosity (cps) (TBC)	30,000 – 40,000	pH (TBC)	3.60 – 3.80						
Quality test	Test range												
Viscosity (cps) (TBC)	30,000 – 40,000												
pH (TBC)	3.60 – 3.80												
Microbiological specifications (TBC)	<table border="1"><thead><tr><th>Microbiological test</th><th>Test range</th></tr></thead><tbody><tr><td>Total Plate Count</td><td><50,000 cfu/g</td></tr><tr><td>Yeast & Mould</td><td><100 cfu/g</td></tr><tr><td>Coliforms</td><td><10 cfu/g</td></tr><tr><td>E. coli</td><td><3 cfu/g</td></tr><tr><td>Salmonella</td><td>Not detected /25g</td></tr></tbody></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
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												
Packaging	2 kg plastic pail packed 2 per carton with tamper evident green plastic lid												
Distribution	Non-refrigerated transport												
Palletisation	<table border="1"><tbody><tr><td>Cartons per Layer</td><td>18</td></tr><tr><td>Layers per Pallet</td><td>7</td></tr><tr><td>Cartons per Pallet</td><td>126</td></tr></tbody></table>	Cartons per Layer	18	Layers per Pallet	7	Cartons per Pallet	126						
Cartons per Layer	18												
Layers per Pallet	7												
Cartons per Pallet	126												
EAN	9332216018854												
TUN	19332216018851												
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 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.