

Product Specification

Creamy Aioli 1L x 12

Chef inspired

Product Code

10-00229

General Description

A smooth and creamy sauce, infused with subtle garlic flavours.

Product Characteristics

Appearance Creamy off white

Taste A creamy mayonnaise base with a

light garlic flavour

Ingredients

Water, vegetable oil, dijon mustard, milk solids, sugar, garlic in oil (2.0%) (preservative (223)), thickeners (1414, 415), vinegar, salt, food acid (270), molasses, preservatives (211, 202), natural flavours, antioxidant (385), natural colour (160b).

Allergens

Milk

Nutritional Information

Servings per package: 40 Serving Size: 25mL

	<u>Average Per Serve</u>	<u> Average Per 100g</u>
Energy	343kJ	1390kJ
	(82Cal)	(331Cal)
Protein	LESS THAN 1g	1.1g
Fat, Total	8.2g	33.1g
- Saturated	1.3g	5.1g
Carbohydrates	1.7g	6.9g
- Sugars	1.0g	3.9g
Sodium	191mg	772mg

Source: Theoretical

Claims

VeganNoVegetarianYesNatural ColoursYesNatural FlavourYesHalalYes

Food Safety

The product complies with the Australia New Zealand Food Safety Standards Code. The products are manufactured under Global Food Safety Initiative (BRC) certification.

Physical Analysis

Foreign Matter Absent

Viscosity (Bostwick)* 1.35 \pm 1.50 cm

Chemical Analysis

pH 3.28 ± 0.12 Brix - ± -Aw - ± -

Microbiological Analysis

*Standard Test method used

Total Plate Count <10,000 cfu/g
Yeasts* <100 cfu/g
Moulds* <100 cfu/g

Shelf Life Stability

This is a low pH, shelf-stable product with minimal food safety risk.

Shelf Life

7 months

Storage Conditions

Before opening store at room temperature (18°C – 22°C).

Refrigerate after opening.

Secondary Shelf Life

Use within 30 days of opening.

This recipe is proprietary to Groenz Ltd.

Packaging Specification

Primary Packaging

Cream 1L HDPE bottle (Recycle Code 2) with a black 38mm PP flip-

top cap (Recycle Code 5)

Secondary Packaging

Corrugated fiberboard.

Barcodes

Product (Consumer Unit) 9400526100948

Secondary (Carton) 19400526100945

Authorised By:

RD & Innovation Manager

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Last Updated:

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