

Product Specification

Hollandaise Sauce

Rice bran oil (54%), water, egg, vinegar, thickeners (1414, 415, 412, 401), salt, food acids (575, 330), natural flavours, colour (160a),

vegetable powders, preservatives (202, 211), emulsifier (433), spice,

1L x 12

Chef inspired

Product Code

10-00183

General Description

A traditional style European hollandaise sauce made from rice bran oil, egg yolk and seasonings.

Product Characteristics

Appearance A yellow, creamy smooth sauce.

Rich egg note with a buttery infusion. Taste

Egg, Milk

Allergens

Ingredients

antioxidant (385).

Nutritional Information

Servings per package: 40 Serving Size: 25mL

	<u>Average Per Serve</u>	<u>Average Per 100g</u>
Energy	471kJ	2010kJ
	(113Cal)	(481Cal)
Protein	LESS THAN 1g	LESS THAN 1g
Fat, Total	12.2g	52.2g
- Saturated	3.1g	13.2g
Carbohydrates	LESS THAN 1g	1.8g
- Sugars	LESS THAN 1g	LESS THAN 1g
Sodium	103mg	442mg

Source: Theoretical

Claims

Vegan No Vegetarian Yes **Natural Colours** No Natural Flavour Yes

Halal Yes

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.

Yeasts*

Microbiological Analysis

<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 and after opening store at room temperature (18°C -22°C). Do not refrigerate.

Secondary Shelf Life

Use within 30 days of opening.

This recipe is proprietary to Groenz Ltd.

Packaging Specification

Primary Packaging

Total Plate Count

Physical Analysis

Viscosity (Bostwick)*

Chemical Analysis

Foreign Matter

рΗ

Brix

Yellow 1L HDPE bottle (Recycle Code 2) with a black 38mm PP fliptop cap (Recycle Code 5)

Absent

 2.00 ± 0.60 cm

*Standard Test method used

 3.80 ± 0.15

±

<10,000 cfu/g

Secondary Packaging

Corrugated fiberboard.

Barcodes

Product (Consumer Unit) 9400526950871

Secondary (Carton) 19400526950878

Authorised Bv:

RD & Innovation Manager

Chris Bryant

Last Updated:

March 2020

MADE IN NEW ZEALAND FROM LOCAL AND IMPORTED INGREDIENTS