


<b>Type:</b>	Finished Product Specifications	<b>Document No:</b>	<b>QM04-SPE-057-V06</b>	
<b>Title:</b>	10-00183 FM Hollandaise Sauce 1L	<b>Prepared By:</b>	Angeline Foo	

**PRODUCT NAME**                      **FRENCH MAID HOLLANDAISE SAUCE (1L)**

**PRODUCT CODE**                      10-00183

**DESCRIPTION**

A traditional style European hollandaise sauce made from rice bran oil, egg yolk and seasonings. Ideal to use on many vegetarian and meat based dishes

**INGREDIENTS**

Rice bran oil (54%), water, egg, vinegar, thickener (1414, 415, 412, 401), salt, acidity regulator (575, 330), colour (160a), natural flavour, vegetable powders, preservative (211, 202), emulsifier (433), spice, antioxidant (385).

**NUTRITIONAL INFORMATION**

Servings per package: 40		
Serving size: 25mL		
	Average per Serve	Average per 100g
Energy (kJ)	503	2010
(Cal)	120	480
Protein	LESS THAN 1g	1.0g
Fat, Total	13.0g	52.0g
- Saturated	3.2g	13.0g
Carbohydrates	LESS THAN 1g	2.2g
- Sugars	LESS THAN 1g	LESS THAN 1g
Sodium	111mg	443mg

Source : FoodWorks (09)

**ALLERGEN STATEMENT**

Contains Egg, Milk

**HALAL STATUS**

Halal certified

**SHELF LIFE STABILITY**


This is a low pH, shelf-stable product with minimal food safety risk.  
This product has a shelf life of 7 months from the date of manufacture.

**STORAGE**

To maintain quality store in a cool, dry, place before and after opening at ambient temperature (18° - 22°C).

**FOOD SAFETY**

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

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**SENSORY ATTRIBUTES**

Appearance A yellow, creamy smooth sauce.  
Taste Rich egg note with a buttery infusion

**PHYSICAL ANALYSIS**

Foreign Matter Absent  
Bostwick 2.0cm ± 0.6cm (20°C for 30 seconds)

**CHEMICAL ANALYSIS**

pH 3.8 ± 1.5

**MICROBIOLOGICAL ANALYSIS**

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

\*Standard Test method used

**COUNTRY OF ORIGIN**

Manufactured in New Zealand from local and imported ingredients

**PACKAGING SPECIFICATION**

Primary Packaging Cream LDHDPE bottle with red 38mm flip-top cap and in-moulded front & back label

Primary & Secondary Labelling Each bottle contains label with ingredients list, nutritional, allergen and storage information. Carton label has product name and size

Pallet Type Clean and dry wooden pallet.


Pallet Configuration 12 bottles per carton, 11 cartons per layer, 44 cartons per pallet

**INTELLECTUAL PROPERTY**

This recipe is proprietary to Groenz Ltd, 131 Gracefield Road, Gracefield, Lower Hutt 5010, Wellington, New Zealand.

**PRODUCT BARCODE:** 9400526950871  
**CARTON BARCODE:** 19400526950878

**AUTHORISED BY:** Angeline Foo (Quality Lead)

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