


# Product Specification



<b>Product name</b>	Hollandaise Sauce
<b>Product brand</b>	Wood's
<b>Product codes</b>	I02636
<b>Product pack sizes</b>	6 x 1 kg
<b>Product description</b>	<p>A yellow-coloured sauce made from eggs. The sauce is smooth, creamy and buttery with a mild tang. Suitable for use as a condiment or a spread.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ Standards.</p>

<b>Ingredients</b>	Canola Oil, Water, Free Range Whole <b>Egg</b> (3%), Vinegar, Thickeners (1442, 1450, 415), Sugar, Salt, Acidity Regulators (330, 575), Mustard Flour, Preservatives (211, 202), Concentrated Lemon Juice, Natural Colour (160a), Natural Flavour.
<b>Allergens</b>	Egg

<b>Nutritional Information Panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	100	
	<b>Serving size:</b>	10 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	219 kJ	2190 kJ
	<b>Protein, total</b>	Less than 1 g	Less than 1 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, total</b>	5.7 g	57.4 g
	– <b>saturated</b>	Less than 1 g	3.9 g
	<b>Carbohydrate</b>	Less than 1 g	3.0 g
– <b>sugars</b>	Less than 1 g	1.1 g	
<b>Sodium</b>	39 mg	389 mg	
* All specified values are based on theoretical calculations.			

<b>Country of origin</b>	 <p><b>Made in Australia</b> from at least <b>96%</b> <b>Australian ingredients</b></p>
<b>Directions for storage</b>	Keep refrigerated at 0 - 4°C
<b>Shelf life</b>	Unopened packs have 6 months shelf life, recorded as Best Before date. Refrigerate after opening and consume within 10 days.

<b>Issued by</b>	Bao Le	<b>Issue Date</b>	21/06/2021	<b>Version number</b>	2
<b>Approved by</b>	Danielle Chang-tave	<b>Supersedes</b>	1		
<b>Reason for change</b>	Updated transport and pallet configuration		<b>Specification template version number: 4</b>		

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<b>GMO status</b>	Does not contain genetically modified ingredients													
<b>Claims</b>	Gluten free Free range whole egg No artificial colours or flavours													
<b>Certification/ Suitability</b>	<ul style="list-style-type: none"> <li>- <b>Halal</b> Suitable</li> <li>- <b>Kosher</b> Not Suitable</li> <li>- <b>Vegan#</b> Not Suitable</li> </ul>													
# based on recipe review														
<b>Preparation instructions</b>	Ready to use													
<b>Quality specifications</b>	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>pH</td> <td>3.3 – 3.6</td> </tr> <tr> <td>Viscosity (cps)</td> <td>20,000 – 25,000</td> </tr> </tbody> </table>		Quality test	Test range	pH	3.3 – 3.6	Viscosity (cps)	20,000 – 25,000						
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<b>Packaging</b>	1 kg squeezable plastic bottles with a black resealable lid. Bottles have been sealed with a tamperproof induction seal. 6 bottles packed into a carton.													
<b>Distribution</b>	Non-refrigerated transport													
<b>Palletisation</b>	<table border="1"> <tbody> <tr> <td><b>Cartons per Layer</b></td> <td>24</td> </tr> <tr> <td><b>Layers per Pallet</b></td> <td>5</td> </tr> <tr> <td><b>Cartons per Pallet</b></td> <td>120</td> </tr> </tbody> </table>		<b>Cartons per Layer</b>	24	<b>Layers per Pallet</b>	5	<b>Cartons per Pallet</b>	120						
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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.

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