

TECHNICAL DATA SHEET

Creation: 27/05/2016

Updated: /

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700 270

Spicy mayo sauce 500 ml

DEFINITION

Emulsified and smooth sauce with an orange colour and presence of red marks. Taste and flavor of spicy

INGREDIENTS

Rapeseed oil, water, vinegar, **egg** yolk, chilli paste (2%) (fresh chilli, salt, water, preservatives : E260-E211), salt, sugar, Dijon **mustard** (water, **mustard** seeds, vinegar, salt, antioxidant: potassium metabisulfite, acidity regulator: citric acid), flavor enhancer : E621, red bell pepper, garlic, paprika, modified starch, chili (0.3%), ginger, thickeners: xanthan gum and guar gum, preservatives: E202, antioxidant : E385

ALLERGENS

Egg, mustard

GMO IONIZATION

Based on our current state of knowledge, and considering technical information and written guarantees from our suppliers for each raw materials used :

- Absence of Genetics Modified Organisms (GMOs) in accordance with EC legislation 1829/2003 et 1830/2003
- Absence of Ionization treatment

PRODUCT CONDITIONNING

Beige PEHD squeez bottle 500ml with orange reclosable PEHD dosing cap
Squeez labelling Gencod: 3 760 124 506 853
Batch number and shelf life ink jet
Net weight: 480g – Gross weight : 515g

PACKAGING

Box dimensions (L x l x h) : 189x126x248 mm
Number of units per box : 6
Box net weight : 2.88kg
Gencod box : 13 760 124 506 850

PALETTISATION

36 boxes per layer - 5 layers per pallet - 180 boxes per pallet
L : 1200 – l : 800 – H : 1450 mm

SHELF LIFE

Technical shelf life : 12 months – Delivery minimal shelf life: 8 months
Store in a dry and fresh place (< à 25°C)
Keep refrigerate one month after opening at +2°/+4°C

SPECIFICATIONS USE

pH : 4.1 +/-0.2

Ready to serve sauce to accompany ready meals

MICROBIOLOGY AT DISTRIBUTION

| | Value | Method |
|--|-------------|------------------------|
| E. Coli beta glucuronidase + | <10 | NF ISO 16649-2 |
| Enterobacteriaceae 30°C | <1000 | NFV 08-054 |
| Yeast and moulds | <100 | NFV 08-059 |
| Listeria monocytogenes | < 10/g | AES 10/03-09/00 |
| Mesophilic aerobic flora count at 30°C | <100 000 | NF EN ISO 48 33 |
| Salmonella spp | Absence/25g | MSRV 12/05-464 |
| | | Validated NF ISO 16140 |

MEAN NUTRITIONAL VALUES per 100g of product (calculated average values based on supplier's data)

Energy : 2310 kJ / 561 Kcal Proteins : 1g
Total fat: 60.4g Salt : 2.3g
Of which saturated fat: 6.9g
Total carbohydrates: 3.3g
Of which sugars: 2.2g

CONFIDENTIAL

Information described above complies with current EC legislation and is believed to be accurate and reliable. Users of SOREAL products are required to check compliance with legislation applied to their own products -This technical data sheet replaces and cancels the previous version