

Crucial Sauce

Unit 1b, Nechells Business Centre, 31 Dollman
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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Brand	Crucials	
Product Name	Garlic Mayonnaise	
Legal Name	Garlic flavoured mayonnaise	
Product Code	500ml - 87012001 1 Ltr - 86012001	
Description of Product	A creamy smooth squeezable garlic mayonnaise. A perfect compliment to all types of food.	
Intended use	Table sauce	
Durability Statement (How the material should be stored when opened, if appropriate)	Store in a cool dry place away from direct sunlight. Always replace the lid. After Opening: refrigerate and use within 8 weeks.	
Recommend Shelf Life	6 months from manufacture date	
Maximum Shelf Life	At least 6 months from manufacture date	
Minimum Life Into Warehouse	At least 4 months from manufacture date	
Coding (Tick as appropriate)		
Use By	Best Before	Best Before End ✓
Storage Temperature Range for warehouse, transport and distribution	AMBIENT (not less than + 2deg C) Product will separate if frozen.	
Traceability Code on Finished Product	PR021109C (this is an example of a batch number)	
Translation of Code	PR= Production, Numbers=Date manufactured, C=Crucial	

ORGANOLEPTIC

Flavour	A smooth and creamy mayonnaise with a tangy taste and a hint of garlic.
Aroma	Garlic
Colour	White
Texture	Smooth & Creamy

PACKAGING

500ml
Material= High Density Polyethylene (HDPE) cylindrical/squeezy bottle
Flip top closure that flips open to reveal a 6mm squirt hole
A foil seal is fitted via an induction heat-sealing machine thus giving the containers a true hermetical seal
Shrink wrapped in packs of twelve Eighteen packs to a layer Six layers to a pallet 216 bottles = 1 layer 1296 =1 pallet
Date and batch mark on shoulder
500ml = 515 grams gross Product Barcode: 5060060387188
1 Litre
Material= High Density Polyethylene (HDPE) cylindrical/squeezy bottle
Flip top closure that flips open to reveal a 6mm squirt hole.
A foil seal is fitted via an induction heat-sealing machine thus giving the container a true hermetical seal.
Shrink wrapped in packs of ten Sixteen packs to a layer. Five layers to a pallet 160 bottles = 1 layer 800 x1 pallet
Date and batch mark on shoulder
1 Litre = 1000 grams gross Product Barcode: 5060060387027

For Packaging Waste Regulations

Product	Unit of Sale	Container and lid	Shrink wrap (Pack of 12)	Cardboard Tray	Outer pallet wrap
Garlic Mayonnaise	500ML	38g	21g	68g	250g
Product	Unit of sale	Container and lid	Shrink wrap (Pack of ten)	Cardboard tray	Outer pallet wrap
Garlic Mayonnaise	1LT	50g	25g	70g	250g

NUTRITIONAL ANALYSES

	Nutritional Information/100g
Energy (kJ /kcal)	1,893/454
Fat (g)	48
Of which saturates (g)	3.5
Carbohydrate (g)	2.6
Of which sugars (g)	2.5
Fibre (g)	0.4
Protein (g)	0.6
Salt (g)	1.5

MICROBIOLOGICAL TESTING STANDARD (We use UKAS accredited laboratory)

Organism	Limit (cfu/g)
TVC @ 30°C	<1000
Coliforms	<100
Lactobacillus <i>spp.</i>	<100
Yeast & Moulds	<1000
Salmonella <i>spp.</i>	Absent 25g

Ingredients Declaration (shown in descending order)

Rapeseed oil, Water, Sugar, Salt, **Egg** Powder, Acid: Acetic acid, Stabilisers (Guar gum, Xanthum Gum), Modified Starch, Preservative (Potassium sorbate), Acid: Citric Acid, Antioxidant (Calcium disodium EDTA), Natural Garlic Flavouring.

COMPONENTS OF PRODUCT

Ingredient	Country of Origin
Water	United Kingdom
Salt	United Kingdom
Potassium Sorbate	China
Citric Acid	China
Egg Powder	Spain
Sugar	United Kingdom
Acetic acid	Germany
Calcium disodium EDTA	Netherlands
Garlic Oil	Mexico
Rapeseed Oil	France Germany Poland Russia Ukraine
Modified Starch	Netherlands
Xanthum Gum	China
Guar Gum	India


ALLERGEN DATA

Allergen	Contains
Wheat	No
Barley	No
Oats	No
Rye	No
Kamut	No
Spelt	No
Triticale	No
Sesame Seeds	No
Peanuts	No
Nuts	No
Other nuts	No
Fish	No
Crustaceans	No
Molluscs	No
Soya and soya derivatives	No
Egg products	Yes
Milk (incl. lactose)	No
Celery	No
Celeriac	No
Mustard	No
Sulphur Dioxide >10mg/kg	No
Lupin	No

SUITABILITY	YES	COMMENTS
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	
Suitable for Coeliacs	Yes	
Suitable for Halal	Yes	Not certified
Suitable for Kosher	Yes	Not certified

HACCP

- HACCP Has been applied to this product

Signed:		Issue Date:	24/07/2014
Print Name:	Jack Walker		
Position:	Quality Manager		