

S2 – Premium Peri Peri Mayo 10KG PRPE10

PRODUCT COMPOSITION	Canola Oil, Pasteurised Whole Egg, Water, Red Chilli Puree (3.5%) [Chillies, Vegetable Oil, Salt, Acetic Acid, Citric Acid, Calcium Lactate, Potassium Sorbate, Ascorbic Acid], White Vinegar, Sugar, Reconstituted Lemon Juice, Salt, Garlic, Mustard Powder, Paprika, Cayenne Pepper and Stabilisers (412,415). Contains Egg
METHODS OF PRESERVATION	Cold storage between 0-4°C
PACKAGING – PRIMARY	HDPE bottle with a polypropylene cap and safety aluminium foil. Labels are self-adhesive applied after filling and capping. Code date is placed automatically after capping.
PACKAGING - SECONDARY	10kg
NET WEIGHT	1kg <u>+</u> 2%
STORAGE CONDITIONS	Cold storage at 0-4°C
DISTRIBUTION METHOD	Insulated/Refrigerated truck 0-4°C
SHELF LIFE	6 months 0-4°C * Consume within 21 days after opening.
INTENDED USE	Ready-to-eat food product designed for direct human consumption without need to cook.
ALLERGENS	Contains: Egg
ALLERGENS GMO STATUS	Contains: Egg Non-GM as defined by FSANZ Food Standards Code 1.5.2.
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GMO STATUS	Non-GM as defined by FSANZ Food Standards Code 1.5.2. Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g
GMO STATUS MICRO LIMITS	Non-GM as defined by FSANZ Food Standards Code 1.5.2. Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g
GMO STATUS MICRO LIMITS SUITABLE CHEMICAL PARAMETERS	Non-GM as defined by FSANZ Food Standards Code 1.5.2. Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g Halal pH < 4.4
GMO STATUS MICRO LIMITS SUITABLE CHEMICAL PARAMETERS	Non-GM as defined by FSANZ Food Standards Code 1.5.2. Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g Halal
GMO STATUS MICRO LIMITS SUITABLE CHEMICAL PARAMETERS ORGA	Non-GM as defined by FSANZ Food Standards Code 1.5.2. Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g Halal pH ≤ 4.4
GMO STATUS MICRO LIMITS SUITABLE CHEMICAL PARAMETERS ORGA APPEARANCE	Non-GM as defined by FSANZ Food Standards Code 1.5.2. Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g Halal pH ≤ 4.4 NOLEPTIC PARAMETERS Pale light orange coloured thick mayonnaise

Issued: February 27, 2023 Revision 1: March 31st, 2023

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NUTRITION FACTS (As per drained product) Serving Size: 25g, No. of serves approx. 40				COUNTRY OF ORIGIN
	Avg. Qty. per serve	Avg. Qty. per 100g		
Energy	635	2541	kJ	Made in Australia from at least 90% Australian ingredients
Protein	0.3	1.2	g	
Fat, Total	16.4	65.7	g	
Saturated	1.3	5.3	g	
Carbohydrates	1.3	5.2	g	
Sugar	1.2	4.8	g	
Sodium	120	480	mg	

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