



Product Specification

Code
MAYO0124

PRODUCT DESCRIPTION

WHOLE EGG MAYONNAISE

PRODUCT CLAIMS

Gluten free	Yes	Claim
Halal	Yes	Certification
Halal	Yes	Claim
Kosher	No	Claim
Vegan	No	Claim
Ovo-Lacto Vegetarian	Yes	Claim
Organic (EU's regulation)	No	Claim
No Added Artificial Colours	Yes	Claim
No Added Artificial Flavours	Yes	Claim
No Added Preservatives	Yes	Claim

PACKAGING INFORMATION

Carton Configuration

Order Code	Description	Width (mm)	Depth (mm)	Height (mm)	Gross Weight	Unit
MAYO0124FQ1	WHOLE EGG MAYONNAISE 8x1L	361	186	263	8.8	kg
MAYO0124FJ7	WHOLE EGG MAYONNAISE (BUCKET) 3X2.2KG	540	184	158	7.2	Kg
MAYO0124MB1	WHOLE EGG MAYONNAISE 10kg	280	280	232	10.5	Kg
MAYO0124FB6	WHOLE EGG MAYONNAISE 15kg	300	300	314	15.8	Kg

SHELF LIFE INFORMATION

Refrigerated

Shelf Life:

7 Months

Date format:

Best Before 8 June 2022

COUNTRY OF ORIGIN

Made in Australia from at least 99% Australian ingredients

INGREDIENT STATEMENT

Canola Oil, Pasteurised Whole **Egg**, Water, White Vinegar, Dijon Mustard, Salt, Sugar, Natural Flavours (**Egg**), Lemon Juice, Spice Extract, Acidity Regulator (Citric Acid), Colour (Lutein).

ALLERGEN STATEMENT

Egg

TECHNICAL INFORMATION

Product pH	4.0000	Min pH	3.7000	Max pH	4.3000
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NUTRITION INFORMATION	Quantity per 100g
Energy (kJ/100g)	2,920
Protein	1.9
Fat	77.4
Saturated fat	5.7
Carbohydrates	1.5
Sugars	1.1
Sodium	511

ORGANOLEPTIC DETAILS	
Colour	Off white/pale yellow in colour
Texture	Thick, smooth and creamy
Appearance	Pale yellow and emulsified, smooth and glossy
Flavour	Creamy with a balance of seasoning and acidity

MICROBIOLOGICAL CRITERIA		Micro Group ID:	19		
Standard Plate Count:	< 100,000 cfu/g	S.aureus:	< 100 cfu/g	E.coli:	Not detected in 1g
Yeast and Mould Count:	< 1,000 cfu/g	Coliforms:	< 100 cfu/g	Salmonella:	Not detected in 25g
				L.monocytogenes:	Not detected in 25g