



ISSUE NUMBER: 19

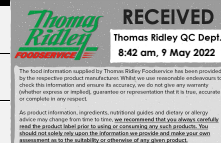
ISSUED BY: R.Kaur

REFERENCE: BI-0005

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AUTHORISED BY: TECHNICAL DEPT

DATE: 05.11 .2019

**B.I.[Europe] Limited, UNIT 21-22 Kernan Drive Loughborough LE11 5JF**

Product Specification

PRODUCT TITLE		MAYONNAISE	
DESCRIPTION		MAYONNAISE IN 10g SACHET	
BRAND		HARRISONS	
PRODUCT CODE		BI-0005	
BARCODE NUMBER		5013923000052	
SUPPLIER NAME & ADDRESS		B.I.[Europe] Limited UNIT 21-22 Kernan Drive Loughborough LE11 5JF	
TELEPHONE NUMBER		0150 9631650	
FAX NUMBER		0116 2766187	
E-MAIL ADDRESS		info@bilimited.com	
STORAGE TEMP	AMBIENT below 25°C	UNIT PER OUTER	200
SHELF LIFE	6 MONTHS	LAYERS PER PALLET	10
UNIT WEIGHT	10g	CASES PER PALLET	240
CASE WEIGHT	2300g		

INGREDIENT LIST (In descending order by weight)

Rapeseed Oil, Water, Spirit Vinegar, Egg Yolk, Salt, Sugar, Lemon Juice Concentrate, Stabiliser (Xanthan Gum), Mustard Powder, Preservative (Potassium Sorbate), Antioxidant (Rosemary extract), Colour (E160c).

PACKAGING MATERIAL

INNER		OUTER	
LINER	NIL	CARTON	245x195x110mm PRE-PRINTED DISPENSER BLUE HARRISONS BOX
SACHET FILM	PRINTED 45x90mm	LABEL	NIL

ORGANOLEPTIC PROPERTIES

PHYSICAL APPEARANCE	A thick, white, heavy mayonnaise
COLOUR	Off white
FLAVOUR	Creamy acidic flavour
TEXTURE	Smooth
AROMA	Acidic

QUALITY MANAGEMENT/ CONTROL

All products are manufactured and packed within H.A.C.C.P. guidelines in compliance with the requirements of the British Retail Consortium Global for Food Safety and in accordance with Good Manufacturing Practices. All staff are trained to Basic Food Hygiene Level.



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PROCESS DESCRIPTION

Ingredients are added to the mixing vessel and blended. Product is pumped, via metal detector, into a lined pallecon and held for QC checks. Bulk pallecon is then connected to pump and product is volumetrically filled to weight. Finished product is check-weighed every 30 minutes.

PHYSICAL PROPERTIES		MICROBIOLOGICAL SPECIFICATIONS		
Free from foreign bodies.			TARGET	REJECT
CHEMICAL PROPERTIES		TVC	< 10 cfu/g	>10,000 cfu/g
pH	<4.0	Coliforms	< 10 cfu/g	>500 cfu/g
		S aureus	< 10 cfu/g	>100 cfu/g
		Yeasts & Moulds	< 10 cfu/g	>500 cfu/g
		Lactobacillus spp	< 100 cfu/g	>500 cfu/g
		E coli	< 10 cfu/g	>10 cfu/g
		Listeria	Absent in 25g	Present in 25g
		Salmonella	Absent in 25g	Present in 25g

NUTRITIONAL INFORMATION (per 100g as supplied)

PARAMETER	TYPICAL VALUE
Energy	572 Kcal
Energy	2353kJ
Fat Total	62.1g
Saturates	4.6g
Carbohydrate Total	1.7g
Of which sugars	1.5g
Protein	1.3g
Salt	1.5g

SHELF LIFE, LABELLING & BATCH CODING

SHELF LIFE	6 months
PRODUCTION BATCH CODE	Julian date code- ie 8267 01 (01 Machine no.) = 24/09/2018
LABELLING	Product Name, Production Batch Code, BBE, machine no. Ingredients, Quantity & Weight



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ALLERGEN INFORMATION			
ITEM	Present Yes / No	Source	ALLERGY ADVICE: CONTAINS
Peanuts & products thereof	No		
Other nuts & products thereof	No		
Eggs & products thereof	Yes	Egg yolk powder	Egg
Fish & products thereof	No		
Shellfish (Crustaceans & Molluscs) & products thereof	No		
Milk & dairy products	No		
Soybeans & products thereof	No		
Cereals containing gluten & products thereof	No		
Celery & products thereof	No		
Mustard & products thereof	Yes	Mustard powder	Mustard
Sesame & products thereof	No		
Sulphur dioxide & Sulphite (at levels above 10mg/kg SO ₂)	No		
Lupins & products thereof	No		
INTOLLERANCE DATA & ADDITIVES - This product is free from			
	Yes / No	Contains	
Maize derivatives	Yes		
Gluten	Yes		
Soya / Soya Products	Yes		
Animal derivatives (excluding dairy)	No	Egg	
Colours	No	E160c	
Flavourings	Yes		
Preservatives	No	Potassium sorbate E202	
Fruit & derivatives	No	Lemon Juice	
Other Additives	No	Xanthan gum E415, antioxidant – rosemary extract	
Seeds / seed oil	No	Rapeseed oil	
Added sugar	No	Sugar	
Added salt	No	Salt	
Garlic	Yes		
Sweeteners	Yes		
All GM ingredients (including processing aids)	Yes		
Suitable for vegetarians	Yes		
Suitable for vegans	No		
Suitable for coeliacs	Yes		
Suitable for Halal diet	No	Not certified	
Suitable for Kosher diet	No	Not certified	



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Tel: 0150 963 1650

Fax: 0116 276 6187

E mail: info@bilimited.com

Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification, please post a copy of the signed specification to the address above marked for the attention of the Technical Department.

If we do not receive a signed copy of the specification with 14 days, we will assume that you have accepted the updated specification.

On behalf of B I Limited

Customer Approval

Signed: _____

Signed: _____.

Name: Rajwant Kaur

Name: _____.

Position : Technical coordinator

Position: _____.

Date : 05.11.2019

Date: _____.