



Product Name: Alfee's Coronation Mayonnaise

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Tel: 028 91819004 Fax: 028 91822089

Quality Department: QA@richsauces.com

Out of Hours Contact: Neil Todd (Operations Manager)-07586110787

Ingredient Declaration: Water, Rapeseed Oil (40%), Acidity Regulator: Acetic Acid, Sugar, Stabiliser (Modified Starch, EGG Yolk Powder, Xanthan Gum, Tara Gum, Sodium Alginate, Salt, Glucose Syrup, Maltodextrin, Anti Caking Agent: Silicon Dioxide & Calcium Phosphate); Korma Spices (2%) (Turmeric Powder, Ground Cumin Seeds, Cayenne Chilli Powder, Coriander Powder, Ground Pimento, Chilli Powder, Ground Cinnamon, Black Pepper, Salt, Cornflour, Garlic Powder, Herbs: Oregano, Marjoram, Ground Bay Leaves, Colours: Paprika Extract & Turmeric Extract); Salt, Yeast Extract, Curry Flavouring, Chilli Powder, Preservative: Potassium Sorbate, Antioxidant: Calcium Disodium EDTA. (Allergens in bold and

Product Description:	Nutritional Information		County of Origin	
Flavour: A mayonnaise-based			United Kingdom	
sauce with mild korma spices.	Typical Value per 100g			
	Energy 1736	d/420kcal	Storage Instructions	
Colour: Yellow with spice specks	Fat	41g	Ambient product, refrigerate once	
	of which Saturates	3.2g	opened, use within 6 weeks and within best before date.	
	Carbohydrate	7.5g	best before date.	
Texture: Smooth and creamy	of which Sugars	4.6 <i>g</i>	Shelf Life	
	Protein	0.7g	10 months from date of manufacture	
Odour: Curry tones	Salt	2.2g		

Allergen Information

Suitable For:		Handled on Site			
		Cereals (containing Gluten)	Yes	Fish	Yes
Gluten Free	Yes	Eggs	Yes	Mustard	Yes
Vegans	No	Soybeans	Yes	Sesame	Yes
Vegetarians	Yes	Milk	Yes	Sulphur Dioxide	Yes
Halal	Not Certified	Peanuts	No	Lupin	No
Kosher	Not Certified	Nuts	No	Molluscs	No
		Celery	Yes	Crustaceans	No





Product Specification



Product Name: Alfee's Coronation Mayonnaise

Microbial Standards and Foreign Body Detection

Microbiological Standards:	<u>Target</u>	<u>Unacceptable</u>
Total Viable Count (cfu/g)	<1,000	>100,000
Enterobacteriaceae (cfu/g)	<100	>1,000
Yeasts & Moulds (cfu/g)	<100	>1,000
Salmonella (in 25g)	Not detected	Detected
Bacillus <i>cereus</i>	<100	>1,000
	Total Viable Count (cfu/g) Enterobacteriaceae (cfu/g) Yeasts & Moulds (cfu/g) Salmonella (in 25g)	Total Viable Count (cfu/g)<1,000Enterobacteriaceae (cfu/g)<100

Final Product Information

Pack Size:	2.5Ltr ${ m e}$	2.5Ltr Pallet Configuration	2.5Ltr Bucket Dimensions		
		33 x 9 high = 297 per pallet	Height:	13.8cm	
Product code:	ALFCORMAY2.5		Diameter Top:	20.0cm	
			Diameter bottom:	17.4cm	
Product pH:	3.62 - 3.77	Pallet Height			
i loudet pri.	0.02 0.07	137cm	Bucket & Lid Material:		
Inner Barcode:	5060051295591	Pallet Dimensions	Polypropylene		
(new barcode as no mustard in		1200 x 1000mm Standard Pallet			
product now)			Lid Colour		
			Red		

<u>Ink Coding</u> The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. 27/12/24 L3 12:10 125

Legislation

Legislation This product complies with all of the statutory and regulatory requirements applicable to its manufacture.

Specification Completed: 20/10/23.



