



Product Name: Alfee's Coronation Mayonnaise

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

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Quality Department: QA@richsauces.com

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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



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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.



