

# Product Specification



<b>Product name</b>	Thick Whole Egg Mayonnaise				
<b>Product brand</b>	Edlyn				
<b>Product codes</b>	I01689	I01182	I02337	I02069 <i>Fitment</i>	I02485 <i>No Fitment</i>
<b>Product pack sizes</b>	4 x 2.2 kg	1 x 10 kg	1 x 20 kg	2 x 5 kg	
<b>Product description</b>	<p>A creamy, rich and thick real Egg Mayonnaise, suitable for use in salads, as a spread or as a condiment.</p> <p>This product is shelf stable, and is made in accordance with good manufacturing practices and FSA NZ standards.</p>				

<b>Ingredients</b>	Canola Oil, <b>Egg</b> (Reconstituted) (Whole <b>Egg</b> (11%), <b>Egg</b> Yolk), Vinegar, Sugar, Spices, Salt, Preservatives (211, 202), Thickener (415), Natural Colour (160a).
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<b>Allergens</b>	Egg
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<b>Nutritional Information Panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	110 (2.2 kg), 250 (5 kg), 500 (10 kg), 1,000 (20 kg)	
	<b>Serving size:</b>	20 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	505 kJ	2520 kJ
	<b>Protein, total</b>	Less than 1 g	2.1 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, total</b>	13.2 g	65.8 g
	– <b>saturated</b>	1.0 g	5.2 g
	<b>Carbohydrate</b>	Less than 1 g	2.7 g
– <b>sugars</b>	Less than 1 g	2.3 g	
<b>Sodium</b>	67 mg	337 mg	
* All specified values are based on theoretical calculations.			

<b>Country of origin</b>	
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<b>Directions for storage</b>	Store in a cool, dry place. Refrigerate after opening.
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<b>Shelf life</b>	Unopened packs have 6 months shelf life. Once opened, consume within 3 weeks under refrigerated conditions or 3 weeks stored in a cool, dry place in Edlyn dispenser.
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<b>GMO status</b>	Does not contain genetically modified ingredients.
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<b>Claims</b>	Gluten Free
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<b>Issued by</b>	Bao Le	<b>Issue Date</b>	14/01/2022	<b>Version number</b>	21
<b>Approved by</b>	Danielle Chang-tave	<b>Supersedes</b>	20/08/2019, V20		
<b>Reason for change</b>	Added pack format I02485		<b>Specification template version number:</b> 4		

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<b>Certification/ Suitability</b>	<ul style="list-style-type: none"> <li>- Halal</li> <li>- Kosher</li> <li>- Vegan#</li> </ul>	
	<ul style="list-style-type: none"> <li>Certified</li> <li>Certified</li> <li>Not Suitable</li> </ul>	
# based on recipe review		
<b>Preparation instructions</b>	Ready to use	
<b>Quality specifications</b>	<b>Quality test</b>	<b>Test range</b>
	pH	3.80 – 4.20
	Viscosity (cps)	30,000 – 45,000
<b>Microbiological specifications</b>	<b>Microbiological test</b>	<b>Test range</b>
	Total Plate Count	<50,000 cfu/g
	Yeast & Mould	<100 cfu/g
	Coliforms	<10 cfu/g
	E. coli	<3 cfu/g
	Salmonella	Not Detected /25 g
	Listeria	Not Detected /25 g
<b>Packaging</b>	2.2 kg pails packed 4 per carton 5 kg pouches packed 2 per carton 10 kg pails 20 kg pails	
<b>Distribution</b>	Non-refrigerated transport	
<b>Palletisation</b>	<b>I01689</b>	
	<b>Cartons per Layer</b>	9
	<b>Layers per Pallet</b>	7
	<b>Cartons per Pallet</b>	63
	<b>I01182</b>	
	<b>Cartons per Layer</b>	16
	<b>Layers per Pallet</b>	4
	<b>Cartons per Pallet</b>	64
	<b>I02337</b>	
	<b>Cartons per Layer</b>	16
	<b>Layers per Pallet</b>	2
	<b>Cartons per Pallet</b>	32
	<b>I02069 &amp; I02485</b>	
	<b>Cartons per Layer</b>	10
	<b>Layers per Pallet</b>	9
	<b>Cartons per Pallet</b>	90

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

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EAN	<b>I01689:</b> 9332216010575 <b>I01182:</b> 9332216001719 <b>I02337:</b> 9332216013880 <b>I02069:</b> 9332216011121 <b>I02485:</b> 9332216015396
TUN	<b>I01689:</b> 19332216010572 <b>I01182:</b> 19332216001716 <b>I02337:</b> 19332216013887 <b>I02069:</b> 19332216011128 <b>I02485:</b> 19332216015393

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