

S2 – BASIL PESTO MAYONNAISE

52 - BASIL PESTO MATONNAISE				
PRODUCT COMPOSITION	Canola Oil, Pasteurised Whole Egg , White Vinegar, Basil Leaves (3%), Basil Puree (2%) [Fresh Basil, Vegetable Oil, Salt, Acetic Acid, Citric Acid, Calcium Lactate, Potassium Sorbate & Ascorbic Acid], Sugar, Salt, Reconstituted Lemon juice [Preservative (223), Antioxidant (300)], Mustard Powder. Contains: Eggs			
METHODS OF PRESERVATION	Cold Storage at 0-4°C			
PACKAGING – PRIMARY	HDPE bottle with a polypropylene cap and safety aluminium foil. Labels are self-adhesive applied after filling and capping. Code date is placed automatically after capping.			
PACKAGING - SECONDARY	6 x 1L bottles / outer carton			
NET WEIGHT	1kg ± 2%			
STORAGE CONDITIONS	Cold Storage at 0-4°C			
DISTRIBUTION METHOD	Insulated/Refrigerated truck 0-4°C			
SHELF LIFE	* 6 months 0-4°C * Consume within 21 days after opening.			
INTENDED USE	Ready-to-eat food product designed for direct human			
	consumption without need to cook.			
ALLERGENS	Contains Egg			
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ALLERGENS GM STATUS	Contains Egg Non-GM as defined by FSANZ Food Standards Code 1.5.2.			
ALLERGENS GM STATUS SUITABLE	Contains Egg Non-GM as defined by FSANZ Food Standards Code 1.5.2. HALAL Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g B. Cerius: <100 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g			
ALLERGENS GM STATUS SUITABLE MICRO LIMITS CHEMICAL PARAMETERS	Contains Egg Non-GM as defined by FSANZ Food Standards Code 1.5.2. HALAL Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g B. Cerius: <100 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g			
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ALLERGENS GM STATUS SUITABLE MICRO LIMITS CHEMICAL PARAMETERS OR APPEARANCE	Contains Egg Non-GM as defined by FSANZ Food Standards Code 1.5.2. HALAL Standard Plate Count: < 100,000 cfu/g Yeast and Mould Count: < 1,000 cfu/g B. Cerius: <100 cfu/g S. aureus: < 100 cfu/g Coliforms: < 100 cfu/g E. coli: < 10 cfu/g Salmonella: Not detected in 25g L. monocytogenes: Not detected in 25g pH <4.6 RGANOLEPTIC PARAMETERS Light/Pale green coloured thick mayonnaise			

Issued: 02 Nov 2020 Revision 3: June 15th, 2023



NUTRITION FACTS				COUNTRY OF ORIGIN
Serving Size: 25g, No. of serves: 1Kg: 40			1Kg:	
	Per	Per		
Avg. Qty	Serve	100g		J
Energy	700	2800	kJ	
Protein	0.4	1.7	g	Made in Australia
Fat, Total	18.5	74.1	g	from at least 90% Australian ingredients
Saturated	1.5	6.1	g	g
Carbohydrates	0.5	1.9	g	
Sugar	0.4	1.5	g	
Sodium	123	492	mg	

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