

Garden Banner Foods

Finish Product Specification

Product Name: Lite Mayonnaise

DESCRIPTION: Emulsified semi-solid, containing ingredients conforming to definitions and standards for Mayonnaise.

Organoleptic Characteristics:

Color: Off white to pale yellow

Flavor & Aroma: Typical of fresh Mayonnaise

Analytical:

PH:	3.5- 3.9
Viscosity:	150000-200000 CPS
Acidity % (as Acetic):	0.27-0.47
Salt %:	0.5 -0.75 %

MICROBIOLOGICAL

Standard Plate Count:	5,000/g Max
Yeast – Mold:	50/g - 50/g Max
Coliform:	10/g Max
E. Coli :	Negative
Salmonella:	Negative

Ingredients: Water, Soybean Oil, Modified Food Starch, Egg Yolks, Sugar, Mustard Flour, Vinegar, Salt, Spice Oil Blend, Lemon Juice , Beta Carotene (Color), Potassium Sorbate and Calcium Disodium EDTA (As Preservatives), Natural Flavor.

Allergens: Eggs products

Nutrition Facts serving size: 1 Tbsp (13g)

Calories: 44
Calories from fat: 34
Total Fat 4 g
Saturated Fat: 0.5 g
Trans Fat: 0 g
Cholesterol: 5 mg
Sodium: 85 mg
Total Carbohydrate: 2 g
Dietary Fiber; 0 g
Sugar: 1 g
Protein: 0 g

Date: March 24, 2010

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Nutrition Facts	Amount/Serving	% DV*	Amount/Serving	% DV*
	Serving Size: 1 Tsp (15g)	Total Fat 6g	9%	Total Carb. 1g
Servings Per Container: 1046	Sat. Fat 1g	5%	Dietary Fiber 0g	0%
Calories: 50	Trans Fat 0g		Sugars 0g	
Calories from Fat: 50	Cholest. <5mg	1%	Protein 0g	
Percent Daily Values (DV) are based on a 2,000 calories diet.	Sodium 100mg	4%		
	Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%			

Kosher Status: Orthodox Union.

PACKAGING

Plastic Bottles with aluminum foil cap. 4 Bottles in carton Box.

Package shall be labeled with name of product, Ingredients, Julian Date code, net weight, Name & Address of Manufacturing.

SHIPPING AND STORAGE

Store at 50° to 80° F and less than 50% humidity in tightly sealed original Packaging.
DO NOT FREEZE!

SHELF LIFE

6 Months in original packaging.

The product is inspected throughout the process to assure a clean, wholesome product Which is in complete compliance with good manufacturing practices and the provisions of the Federal Food, Drug, and Cosmetic Act?

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