



## Product Specification

Page 1 of 2

Order code

Item name

**HOSA4379**

**HOLLANDAISE SAUCE**

### Product description

Deliciously creamy seasoned sauce made with Australian egg yolk balanced with a subtle lemon note

### PRODUCT CLAIMS

Chilled  
No Added Preservatives  
No Added Artificial Colours  
No Added Artificial Flavours  
Gluten Free

Halal .....: Certified  
Suitable for Vegans .....: No  
Suitable for Ovo-lacto Vegetarians: Yes

### PACKAGING

#### Carton Configuration

	Width (mm)	Depth (mm)	Height (mm)	Gross Weight (Kg)
HOSA4379FQ1 HOLLANDAISE SAUCE 8x1L	363	188	257	8.75
HOSA4379FS1 HOLLANDAISE SAUCE 90x40g	328	283	109	4.18

### SHELF LIFE INFORMATION

Shelf life: 8 Months

**Keep refrigerated**

Date format: Best Before 25 Jul 2021

### COUNTRY OF ORIGIN

Made in Australia from at least 92% Australian ingredients

### INGREDIENTS

WATER  
CANOLA OIL  
MODIFIED STARCH (1442, 1450)  
WHITE WINE VINEGAR  
MILK SOLIDS  
SALT  
SUGAR  
MILK POWDER  
PASTEURISED EGG YOLK  
LEMON JUICE  
VEGETABLE FIBRE  
DIJON MUSTARD  
HERBS & SPICES  
LIQUID SUGAR  
ACIDITY REGULATOR (LACTIC, CITRIC)  
COLOUR (CAROTENE, LUTEIN)  
NATURAL FLAVOUR  
YEAST EXTRACT  
TAMARIND EXTRACT  
SPICE EXTRACT  
NATURAL ANTIOXIDANT (307b)

### ALLERGENS

Egg, Milk



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Page 2 of 2

<b>Technical information</b>	CCP Class: DA	<b>NUTRITION INFORMATION</b>	Quantity per 100g
Product pH: 3.90 +/- 0.2	BOM: HOSA4379_ZOA # 4	Energy (kJ):	1,404.0
Specific gravity: 1.01		Protein (g):	1.6
		Fat, total (g):	34.1
		- saturated (g):	2.6
		Carbohydrate (g):	6.9
		- sugars (g):	2.3
		Sodium (mg):	608.5
<b>ORGANOLEPTIC DETAILS</b>			
Flavour: Creamy with a balance of seasoning and lemon notes			
Colour: Yellow in colour with flecks			
Texture: Creamy and smooth			
Appearance: Smooth and glossy with seasoning flecks throughout			
<b>MICROBIOLOGICAL CRITERIA</b>	Micro Group Id: 21		
Standard Plate Count: < 25,000 cfu/g	Yeast and Mould Count: < 1,000 cfu/g	Coliforms: < 10 cfu/g	
		E.coli .....: Not detected in 1g	