



Product Specification

Page 1 of 2

Order code

Item name

SIVE4505

VEGAN MAYONNAISE

Product description

Perfectly seasoned thick rich and creamy fresh chilled vegan mayonnaise

PRODUCT CLAIMS

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

Halal: Certified
Suitable for Vegans: Yes
Suitable for Ovo-lacto Vegetarians: Yes

PACKAGING

Carton Configuration

	Width (mm)	Depth (mm)	Height (mm)	Gross Weight (Kg)
SIVE4505CQ1 VEGAN MAYONNAISE 8x1L	353	178	247	7.97
SIVE4505FB8 VEGAN MAYONNAISE 10kg	250	250	270	10.80
SIVE4505FD9 VEGAN MAYONNAISE 150x40ml	328	283	175	6.59
SIVE4505FQ1 VEGAN MAYONNAISE 8x1L	363	188	257	8.27
SIVE4505WBC VEGAN MAYONNAISE 8x250ml	110	212	210	2.36

SHELF LIFE INFORMATION

Shelf life: 6 Months

Keep refrigerated

Date format: Best Before 9 Apr 2021

COUNTRY OF ORIGIN

Made in Australia from at least 97% Australian ingredients

INGREDIENTS

CANOLA OIL
WATER
VEGETABLE PROTEIN
WHITE VINEGAR
SALT
DIJON MUSTARD
SUGAR
LEMON JUICE
SPICE EXTRACT
GARLIC POWDER
VEGETABLE GUM (XANTHAN, GUAR)
NATURAL ANTIOXIDANT (307b)
NATURAL FLAVOUR
COLOUR (LUTEIN)

ALLERGENS

NIL



Product Specification

Page 2 of 2

Technical information		CCP Class: XA	NUTRITION INFORMATION		Quantity per 100g
Product pH: 3.30 +/- 0.2		BOM: SIVE4505_ZOA	# 22	Energy (kJ):	2,567.3
Specific gravity: 0.94				Protein (g):	1.4
				Fat, total (g):	68.1
				- saturated (g):	4.8
				Carbohydrate (g):	1.5
				- sugars (g):	1.4
				Sodium (mg):	476.2
ORGANOLEPTIC DETAILS					
Flavour: Rich & creamy with mild mustard notes & acidity					
Colour: Off white in colour					
Texture: Thick, smooth and creamy					
Appearance: Off white and emulsified, smooth and glossy					
MICROBIOLOGICAL CRITERIA		Micro Group Id: 19			
Standard Plate Count...: < 100,000 cfu/g		S.aureus : < 100 cfu/g		E.coli: Not detected in 1g	
Yeast and Mould Count: < 1,000 cfu/g		Coliforms: < 100 cfu/g		Salmonella: Not detected in 25g	
				L.monocytogenes: Not detected in 25g	