

Product Notes

10% Mayonnaise dressing blend 1

Version 1,

15.6.12

Application

A clean label stabilising system for a 10% fat mayonnaise style dressing.

Ingredients

Starch, Citrus fibre, Egg albumen powder.

Processing

1. Add required vinegar (4-5%) and flavourings etc to water
2. Mix stabiliser blend (7.5%) into water with high shear
3. Add oil
4. Fill

Allergen Information

	Present	Absent
Cereals containing Gluten		X
Crustaceans		X
Eggs	X	
Fish		X
Peanuts		X
Soybeans		X
Milk Including lactose		X
Nuts		X
Celery		X
Mustard		X
Sesame Seeds		X
Lupin		X

Characteristics

	Maximum	Test Method
Heavy Metals	2 mg/kg (as Pb)	Atomic adsorption
Sulphite (as SO ₂)	≤50 mg/kg	ISO 5379

Requirements

	Maximum	Test Method
Moisture content	≤94 mg/g	ISO 1666
Total aerobic mesophilic count	≤ 20000CFU/g	ISO 4833
Yeasts	≤ 500 CFU/g	ISO 7954
Moulds	≤ 500 CFU/g	ISO 7954
E.Coli	Absent	
Salmonellae	Absent	ISO 6579

Nutritional Properties

	Typical levels	
Energy	345	kcal/100g
Energy	1470	kJ/100g
Moisture	9.4	g/100g
Protein	8.4	g/100g
Carbohydrates (total)	79.2	g/100g
Carbohydrates (starch)	68.5	g/100g
Carbohydrates (sugars)	2.9	g/100g
Fibre	8.5	g/100g
Fat, total	0.25	g/100g
Fat, saturated	0.1	g/100g
Fat, trans unsaturated	0	g/100g
Cholesterol	0	g/100g
Calcium	4	mg/100g
Chloride	1	mg/100g
Iron	0.1	mg/100g
Magnesium	2	mg/100g
Sodium	162	mg/100g

The above values are provided as indications only and represent only a draft product specification. The agreed final product specification may be subject to variation

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