

Product Specification

Loft

Mayo

(free range)

General Description	Allergens						
Free range mayo.	☑ Eggs	☐ Fish	☐ Lu	pin			
Product Characteristics	☐ Milk	☐ Peanut	ts 🗆 Se	same			
Physical	☐ Shellfish	tes (>10ppm)	.0ppm)				
pH: 3.4 – 3.6	☐ Soy ☐ Tree nuts						
Brix: 15%	☐ Wheat (Gluten)						
colour: white	Dietary Suitabi	lity					
flavour: typical of mayonnaise	✓ Vegetarian ✓ Dairy Free						
Microbiological	☑ Gluten Free		✓ Refined Sug	ar Free			
Listeria monocytogenes: absent/25g	□ Vegan			,			
Ingredient labelling	Country of Orig	gin					
Water, Cold Pressed Rapeseed Oil, Corn Starch, Vinegar, Mustard, Salt, Thickener (Modified Corn	Proudly made in New Zealand by Loft Foods						
Starch, Xanthan Gum), Free Range Eggs , Raw	Typical Nutrition Information*						
Sugar, Vinegar Powder, Natural Colour (Beta Carotene).	*These approximate results have been calculated from raw material nutritional data obtained from suppliers and are subject to seasonal variation						
Packaging and barcode			Average per	100g			
1kg clear plastic pouch.	Energy		1120 kJ				
20kg bucket.	Protein Fat – total		0.2 27.9	g			
-	- Saturated		27.9	g			
Coding	Carbohydrate		4.6	g			
Use by: dd/mm/yy	- Sugar		0.4	g			
(6 months after manufacturing date)	Sodium		560	mg			
Storage & Shelf Life	Date of issue:	28/07/2020	Version:	1			
6 months from date of production	Issued by:	Hannah Gu	Supersedes	:			
Use within 3 weeks of opening	This information is provided in good faith and is believed to be accurate.						
Keep refrigerated.	Uncontrolled Document						

Detailed Ingredient Information												
Ingredient	Vegetarian	Wheat (Gluten)	Peanuts	Tree Nuts	Milk	Fish	Shellfish	Sulphite (>10ppm)	Soy	Sesame	Eggs	Lupin
Water	✓											
Cold Pressed Rapeseed Oil	✓											
Corn Starch	✓											
Vinegar	✓											
Mustard	✓											
Salt	✓											
Thickener (Modified Corn Starch, Xanthan Gum)	✓											
Free Range Eggs	✓										✓	
Raw Sugar	✓											
Vinegar Powder	✓											
Natural Colour (Beta Carotene)	✓											