

AIOLI

General Description	Allergens							
The perfect premium aioli with a decent hit of garlic.	□ Eggs	☐ Fish	☐ Lupin					
<u>Physical</u>	□ Milk	☐ Peanuts	☐ Sesame					
pH: 3.8 – 4.0	☐ Shellfish	□ Sulphites	□ Sulphites (>10ppm) □ Tree nuts					
Brix: 15%	□ Soy	☐ Tree nuts						
colour: white	☐ Wheat (Gluten)							
flavour: typical of garlic aioli	Dietary Suitability							
<u>Microbiological</u>	✓ Vegetarian	<u></u>	airy Free					
Listeria monocytogenes: absent/25g	☑ Gluten Free	efined Sugar Free						
	☑ Vegan							
Ingredient labelling	Country of Origin							
Water, Cold Pressed Rapeseed Oil, Corn Starch, Mustard, Vinegar, Salt, Thickener (Modified Starch, Xanthan Gum), Garlic (1%), Raw Sugar, Natural Colour (Beta Carotene).	Proudly made in New Zealand by Loft Foods							
	Typical Nutrition Information* *These approximate results have been calculated from raw material nutritional data obtained from suppliers and are subject to seasonal variation							
Colour (Beta Caroterie).	material nutritional	data obtained from						
Packaging and barcode	material nutritional	data obtained fror on						
	material nutritional to seasonal variational Energy	data obtained fror on	Average per 100g 1110 kJ					
Packaging and barcode 1kg clear plastic pouch.	material nutritional to seasonal variational variational variation seasonal variation sea	data obtained fror on	Average per 100g 1110 kJ 0.5 g					
Packaging and barcode 1kg clear plastic pouch. Coding	material nutritional to seasonal variational variation	data obtained from	Average per 100g 1110 kJ 0.5 g 27.2 g					
Packaging and barcode 1kg clear plastic pouch. Coding Use by: dd/mm/yy	material nutritional to seasonal variational variational variation seasonal variation sea	d data obtained from	Average per 100g 1110 kJ 0.5 g					
Packaging and barcode 1kg clear plastic pouch. Coding	Energy Protein Fat – total - Saturated	d data obtained from	Average per 100g 1110 kJ 0.5 g 27.2 g 2.0 g					
Packaging and barcode 1kg clear plastic pouch. Coding Use by: dd/mm/yy	Energy Protein Fat – total - Saturated Carbohydrate	d data obtained from	Average per 100g 1110 kJ 0.5 g 27.2 g 2.0 g 5.5 g					
Packaging and barcode 1kg clear plastic pouch. Coding Use by: dd/mm/yy	Energy Protein Fat – total - Saturated Carbohydrate - Sugar Sodium	d data obtained from	Average per 100g 1110 kJ 0.5 g 27.2 g 2.0 g 5.5 g 0.8 g 626 mg					
Packaging and barcode 1kg clear plastic pouch. Coding Use by: dd/mm/yy (6 months after manufacturing date)	Energy Protein Fat – total - Saturated Carbohydrate - Sugar Sodium Date of issue:	d data obtained from	Average per 100g 1110 kJ 0.5 g 27.2 g 2.0 g 5.5 g 0.8 g					
Packaging and barcode 1kg clear plastic pouch. Coding Use by: dd/mm/yy (6 months after manufacturing date) Storage & Shelf Life	Energy Protein Fat – total - Saturated Carbohydrate - Sugar Sodium Date of issue: Issued by: This information is	data obtained from on d d 28/07/2020 Hannah Gu	Average per 100g 1110 kJ 0.5 g 27.2 g 2.0 g 5.5 g 0.8 g 626 mg					
Packaging and barcode 1kg clear plastic pouch. Coding Use by: dd/mm/yy (6 months after manufacturing date) Storage & Shelf Life 6 months from date of production	Energy Protein Fat – total - Saturated Carbohydrate - Sugar Sodium Date of issue: Issued by:	data obtained from 28/07/2020 Hannah Gu provided in good in	Average per 100g 1110 kJ 0.5 g 27.2 g 2.0 g 5.5 g 0.8 g 626 mg Version: 1 Supersedes:					

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