

TECHNICAL DATA SHEET

REVISION N° 1

Modulo 730.4 1 01 15 (Reg.1169/11)

29th AUGUST 2022

TRADE NAME	Gourmet Mayonnaise
LEGAL NAME	Gourmet Mayonnaise
Article Code	BP00130

INGREDIENTS	QUID
SUNFLOWER SEEDS OIL	57%
WATER	
FRESH PASTEURIZED EGGS	11%
WINE VINEGAR	
SUGAR	
CORN STARCH	
MODIFIED CORN STARCH	
SALT	
MUSTARD*	
CONCENTRATED LEMON JUICE	0,2%
NATURAL FLAVOURS	
PRESERVATIVE: POTASSIUM SORBATE	
ACIDITY REGULATOR: LACTIC ACID	
*CONTAINS SULPHITES	

NOTES	GLUTEN FREE	DO NOT FREEZE
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NUTRITIONAL VALUES (Average values for 100g of product)			
ENERGY	2261 kJ / 549 kcal	Fibers	
TOTAL FAT	58 g	Of which saturates	6,1 g
CARBOYDRATE	5,3 g	Of which sugars	2,9 g
PROTEIN	1,5 g	SALT	1,8 g

CHEMICAL FEATURES		
MOISTURE	34,00 - 38,00 %	
ACETIC ACIDITY	0,40 - 0,70 %	
SODIUM CHLORIDE	1,50 - 1,80 %	
PH	3,7 - 4,0	

BACTERIOLOGICAL FEATURES		
TOTAL MESOPHILE COUNT	Inf. 3.000 u.f.c./gr	
LACTOBACILLI	Inf. 3.000 u.f.c./gr	
YEASTS	Inf. 500 u.f.c./gr	
MOULDS	Inf. 50 u.f.c./gr	
ENTEROBACTERIACEAE	Inf. 100 u.f.c./gr	
SALMONELLA	Absent in 25 g	

ORGANOLEPTIC FEATURES	
COLOR	LIGHT YELLOW
CONSISTENCY	TYPICAL, BRILLIANT APPEARANCE
TASTE	TYPICAL, DELICATE, LEMON TASTE
SMELL	TYPICAL, NO RANCID SMELL NOR OXIDIZED

STORAGE CONDITIONS
KEEP IN A COOL DRY PLACE
ONCE OPENED, STORE IN THE REFRIGERATOR AND CONSUME WITHIN ONE MONTH

Ingredients in bold are considered "substances or products causing allergies or intolerance" as amended by EU Reg. 1169/2011. This document is property of Formec Biffi S.p.A. Any publication, disclosure and reproduction or transfer of content to third parties is expressly prohibited.