

SALFIDER - FINE SAUCES

TECHNICAL DATA SHEET MAYONNAISE – UNIT DOSE OF 14 MILLILITERS - BOX 300 UNITS



Health registration: 26.958/LO

Shelf life: 18 Months

Storage: 18-25 Degrees

Transport temperature: Room temperature

Ingredients: Vegetable oil (65%), water, yolk, wine vinegar, sugar, salt, stabilizer E-412 and E-415, preservative E-202, acidulant E-330 and antioxidant E-385.

Type of packaging

.- **Primary:** Unit dose of 14 milliliters

.- **Others:** Wooden pallet 80 X 120

Organoleptic characteristics: Viscous

Physical-chemical characteristics

.- **Net content:** 14 milliliters

.- **PH:** 3,60 – 3,85

.- **% Acidity:** 0.45 – 0,55 %

.- **% Chlorides:** 1,30 – 1,50 %

.- **% Ether extract:** 65 - 66 %

Microbiological characteristics

.- **Aerobics 30° C 72 Hours:** Maximum 1 X 10 (4). Plate count

.- **Enterobacteria:** Maximum 1 X 10. Plate count

.- **Salmonella-Shigella:** Absence 25 grams. Plate count

Allergens: Contains egg and egg products.

Information GMOs / Information celiac: No contains GMOs / No contains gluten. This product is included in F.A.C.E. guide (Spain celiac associations).

Once opened: Keep in a cool and dry place. This product is ready to eat.

Storage / Shelf life: 4-8 degrees / 30 days

Logistic: Units per box / Boxes per pallet / Units per pallet: 1 / 80 / 80