Loft

MAYO (FREE RANGE)

General Description

Free range mayo.

Product Characteristics

pH: 3.4 – 3.6

Brix: 15%

Colour: white

Flavour: typical of mayonnaise

Microbiological Specifications

Listeria monocytogenes: absent/25g

Allergens

☑ Egg   ☐ Fish   ☐ Lupin

☐ Milk   ☐ Peanut   ☐ Sesame

☐ Crustacean   ☐ Sulphites (>10ppm)

☐ Soy   ☐ Tree nut   ☐ Mollusc

☐ Wheat   ☐ Gluten

Dietary Suitability

☑ Vegetarian   ☑ Dairy Free

☑ Gluten Free   ☑ Refined Sugar Free

☐ Vegan

Ingredient labelling

Water, Cold Pressed Rapeseed Oil, Corn Starch, Vinegar, Salt, Thickener (Modified Corn Starch, Xanthan Gum), Raw Sugar, Free Range **Egg** (0.4%), Mustard, Natural Flavour, Natural Colour (Beta Carotene).

Country of Origin

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

Packaging and barcode

1kg clear plastic pouch.

20kg bucket.

Coding

Use by: dd/mm/yy

(6 months after manufacturing date)

	Average per 100g	
Energy	1120	kJ
Protein	0.2	g
Fat – total	27.9	g
- Saturated	2.1	g
Carbohydrate	4.6	g
- Sugars	0.4	g
Sodium	560	mg

Storage & Shelf Life

6 months from date of production

Use within 3 weeks of opening

Keep refrigerated at or below 4°C.

Date of issue: 02/10/2023   Version: 1

Issued by: Pavithra Herath   Supersedes:

This information is provided in good faith and is believed to be accurate.

Uncontrolled Document

Detailed Ingredient Information

Ingredient	Vegetarian	Wheat / Gluten	Peanut	Tree Nut	Milk	Fish	Crustacean / Mollusc	Sulphites (>10ppm)	Soy	Sesame	Egg	Lupin
Water	✔											
Cold Pressed Rapeseed Oil	✔											
Corn Starch	✔											
Vinegar	✔											
Salt	✔											
Thickener (Modified Corn Starch, Xanthan Gum)	✔											
Raw Sugar	✔											
Free Range **Egg**	✔										✔	
Mustard	✔											
Natural Flavour	✔											
Natural Colour (Beta Carotene)	✔											