

# Product Specification



<b>Product name</b>	Vegan Mayonnaise	
<b>Product brand</b>	Wood's	
<b>Product codes</b>	I02504	I02625
<b>Product pack sizes</b>	2 x 2.2 kg	1 x 10 kg
<b>Product description</b>	<p>A creamy, rich and thick vegan mayonnaise. Suitable for use in salads, as a spread or as a condiment.</p> <p>The product is made in accordance with good manufacturing practices and FSANZ standards.</p>	

<b>Ingredients</b>	Water, Canola Oil, Vinegar, Thickeners (1442, 1450, 415, 412), Sugar, Salt, Vegetable Protein, Mustard Flour, Acidity Regulator (260), Flavour, Natural Preservative (234), Natural Colour (160a)
<b>Allergens</b>	None


<b>Nutritional Information Panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	110 (2.2 kg), 500 (10 kg)	
	<b>Serving size:</b>	20 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	257 kJ	1290 kJ
	<b>Protein, total</b>	Less than 1 g	1.2 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, total</b>	6.1 g	30.7 g
	– <b>saturated</b>	Less than 1 g	2.3 g
	<b>Carbohydrate</b>	1.5 g	7.5 g
	– <b>sugars</b>	Less than 1 g	3.0 g
	<b>Sodium</b>	122 mg	612 mg
* All specified values are based on theoretical calculations.			

<b>Country of origin</b>	 <b>Made in Australia</b> from at least 93% <b>Australian ingredients</b>
<b>Directions for storage</b>	Store in a cool, dry place. Refrigerate after opening
<b>Shelf life</b>	Unopened packs have 9 months shelf life
<b>GMO status</b>	Does not contain genetically modified ingredients
<b>Claims</b>	Gluten Free Dairy Free Soy Free

<b>Issued by</b>	Bao Le	<b>Issue Date</b>	25/10/2021	<b>Version number</b>	6
<b>Approved by</b>	Danielle Chang-tave	<b>Supersedes</b>	09/02/2021, V5		
<b>Reason for change</b>	Updated Kosher certification status			Specification template version number: 4	

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<b>Certification/ Suitability</b> <ul style="list-style-type: none"> <li>- Halal</li> <li>- Kosher</li> <li>- Vegan</li> </ul>	Certified Certified 												
<b>Preparation instructions</b>	Ready to eat												
<b>Quality specifications</b>	<table> <tr> <th>Quality test</th><th>Test range</th></tr> <tr> <td>Viscosity (cps)</td><td>40000 - 49000</td></tr> <tr> <td>pH</td><td>3.6 - 4.0</td></tr> </table>	Quality test	Test range	Viscosity (cps)	40000 - 49000	pH	3.6 - 4.0						
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<b>Packaging</b>	<b>I02504:</b> 2.2 kg plastic pail packed 2 per carton <b>I02625:</b> 10 kg plastic pail with tamper evident lid												
<b>Distribution</b>	Non-refrigerated transport												
<b>Palletisation</b>	<b>I02504:</b> <table> <tr> <td>Cartons per Layer</td><td>18</td></tr> <tr> <td>Layers per Pallet</td><td>7</td></tr> <tr> <td>Cartons per Pallet</td><td>126</td></tr> </table> <b>I02625:</b> <table> <tr> <td>Cartons per Layer</td><td>16</td></tr> <tr> <td>Layers per Pallet</td><td>4</td></tr> <tr> <td>Cartons per Pallet</td><td>64</td></tr> </table>	Cartons per Layer	18	Layers per Pallet	7	Cartons per Pallet	126	Cartons per Layer	16	Layers per Pallet	4	Cartons per Pallet	64
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<b>EAN</b>	<b>I02504:</b> 9332216015839 <b>I02625:</b> 9332216017031												
<b>TUN</b>	<b>I02504:</b> 19332216015836 <b>I02625:</b> 19332216017038												

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

Edlyn Foods ABN: 90 007 145 520

13 Ricky Way, Epping, VIC, 3076, Australia

Customer Service/Sales: 1300 661 908

Fax: 1300 731 651

[www.edlyn.com.au](http://www.edlyn.com.au) – [sales@edlyn.com.au](mailto:sales@edlyn.com.au)