

	TECHNICAL SPECIFICATIONS	REVIEW: 09 <i>DATE: 2/2024</i>
	Mayonnaise (HS-CODE: 21.03.90.90)	Page 1 of 1

DESCRIPTION

El'Mayo is a creamy emulsion of egg yolks, oil, salt, vinegar and mustard with no evidence of lumping.

Applications

Elburg Global' s mayonnaise serves as a condiment for sandwich bars, delis and hamburgers. It gives a touch of refinement to your dishes of fish, chicken and meat as well as to your fondue and your salads. Besides this it can be used as a dipping sauce for french fries or potato chips.

Storage Conditions

Before opening : 15 - 20 degrees Celsius.
After opening : Refrigerate after opening.

Shelf Life

18 months from date of manufacture.

Transport

No need to refrigerate or cool transport. Suitable to be transported in standard dry cargo 20ft/40ft containers.

Ingredients

Vegetable oils (64%)
Water
Egg yolk
Vinegar
Glucose-fructose syrup
Starch
Salt
Modified starch
Sugar
Acid E330
Mustard (water, mustard seeds, vinegar, spices)
Thickener E412
Preservative E202
Herbs
Flavouring
E = by EU approved additive

Nutritional value, per 100 ml product

Energy:	2400 (580) kJ (kcal)
Protein:	0,9 g
Carbohydrates:	3,1 g
Fats:	63 g

Chemical and Physical characteristics

Specific gravity at 20°C:	0,966 g/ml
pH-value:	< 3,7
Viscosity at 20°C (H.E.):	900-1200 Haake

**Microbiological
Characteristics**

Plate count:	< 10000 / g
Yeast:	< 100 / g
Moulds:	< 100 / g
Lactobacillales:	< 100 / g
Enteroc's:	negative
w.o.E.coli:	negative
Salmonella:	neg. / 25 g

Allergen information

1	Milk	-
2	Egg	+
3	Soya (not soya oil)	-
4	Gluten	+
5	Fish	-
6	Crustaceans	-
7	Walnuts	-
8	Peanuts	-
9	Sesame	-
10	Sulfite	-
11	Celery	-
12	Mustard	+
13	Lupins	-
14	Molluscs	-

NOTE: The information in this product data sheet is believed to be accurate and reliable. However, this information is provided without any representation of warranty, express or implied, regarding its accuracy or correctness.