


|                                                                                   |                                      |                            |
|-----------------------------------------------------------------------------------|--------------------------------------|----------------------------|
|  | <b>TECHNICAL SPECIFICATIONS</b>      | REVIEW: 09<br>DATE: 9/2021 |
|                                                                                   | Mayonnaise<br>(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

AMC Polska' 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.