

PRODUCT SPECIFICATION

Mayonnaise sauce “Mushroom”, fat content by weight 30%

In-house laboratory certified by the “KirovogradStandartMetrology” State Testing Center
Approval Certificate No. 21/25 issued 01.07.2025, expires 30.06.2028

Product Name	Mayonnaise sauce “Mushroom”
Ingredients	water, refined deodorized sunflower oil, flavoring filler "Mushroom" 7% (alcohol vinegar, dried mushrooms (4%), flavorings ("Mushroom", "Cheese"), a mixture of spices in variable proportions (onion, dill (2%), black pepper extract), modified corn starch, sugar, salt, acetic acid, guar gum, xanthan gum, citric acid, potassium sorbate, mustard flavoring, antioxidant (E 385), natural black pepper flavoring, natural dye (beta-carotene).
Product description:	This product is a white sauce whose formula is based on refined sunflower oil and includes a set of spices as well as drinking water. Cold process.
Manufacturer's/Packager's address:	2 Vysotskoho Str., Vlasivka settlement, Oleksandriyskiy district, Kirovohradska Oblast, 27552 Ukraine
Primary packaging:	Plastic bottles, plastic pails
Secondary packaging:	PET package, cardboard box
Storage and transport requirements:	Is to be stored in warehouses or refrigerators at a temperature range from 0 °C to 25 °C and relative humidity no more than 75% with a constant air circulation. Not allowed to keep mayonnaise and mayonnaise sauces with products that have a sharp odor. Not allowed to store in a direct sunlight.
Shelf life:	9 months (if stored in the temperature range from 0 °C to +25°C)
Regulatory reference:	Quality of the product is in compliance with the requirements of DSTU 4487:2015
Application purpose:	The product is intended as a ready-to-use dressing for salads, sandwiches, or vegetable/meat/fish courses, and also as an ingredient for both home and professional cooking.
Use and application:	This product is fit for direct human consumption.
Sensory characteristics:	
Appearance, color:	Homogeneous cream-like product, air bubbles allowed. White to creamy-yellowish, completely homogeneous color.
Taste, odor:	Spicy, sourish taste, with clearly discernible odor and taste of mustard and vinegar. Foreign tastes or odors are not allowed.
Nutritional value per 100g of product:	energy value - 1238 kJ /300 kcal
Physical and chemical properties:	
Test item name and unit	Reference Value*
Fat content by weight, % not less than	30,00
- From which saturated, %	3,75
Proteins by weight, %	0,03
Carbohydrates,%	7,06
- From which sugars, %	3,23
Salt, %	1,11

*This is a reference product specification. The actual tested values may vary slightly from batch to batch. The actual tested values for each individual consignment of this product will be given in respective quality documents issued for that consignment at the time of shipping.

