

PRODUCT SPECIFICATION

Mayonnaise sauce «Original», fat content by weight 67% (eggs free)

In-house laboratory certified by the "Kirovograd Standart Metrology" State Testing Center
Approval Certificate No. 21/25 issued 01.07.2025, expires 30.06.2028

Product Name	Mayonnaise sauce «Original», fat content by weight 67% (eggs free)
Ingredients	sunflower oil, water, sugar, salt, modified corn starch, citric acid, potassium sorbate, acetic acid, xanthan gum, rosemary leaf extract, guar gum, mustard flavor, antioxidant E 385, natural color (beta-carotene), natural black pepper flavor
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.
Place of manufacture:	76, Shevchenka str, s. Vlasivka, Oleksandriyskyi District, Kirovohradska Oblast, 27552 Ukraine
Primary packaging:	Glass jars, plastic buckets, PET bags in a cartons
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 +24 °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:	12 months (if stored in the temperature range from 0 °C to +24°C)
Regulatory reference:	Quality of the product is in compliance with the requirements of DSTU 4487:2015 "Mayonnaise and mayonnaise sauces. General specifications" (Ukrainian national standard)
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. Suitable for vegetarians.
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.
Physical and chemical properties:	
Test item name and unit	Reference Value*
Fat content by weight, % not less than	67,00
Of which saturated fats, g	10,69
Proteins by weight, g	0,01
Carbohydrates, g	3,40
Sugar, g	2,37
Salt, g	0,79
Mass fraction of moisture, % not more than	28,12
Acidity in terms of acetic acid,% not less than	0,85
Emulsion stability,% not less than	97,00
pH	3,0-5,0
Energy value per 100 g: 2536 kJ (617 kcal).	

*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.

