

PRODUCT SPECIFICATION

Mayonnaise «Light», fat content by weight 30% (eggs free)

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 «Light», fat content by weight 30% (eggs free)
Ingredients:	drinking water, deodorized refined sunflower oil, thickener - modified corn or potato starch, sugar, salt, emulsifier - modified corn or potato starch, regulator acidity - acetic acid, stabilizer - guar gum, stabilizer - xanthan gum, acidity regulator - citric acid, preservative - potassium sorbate, mustard flavor, antioxidant - rosemary leaves extract, flavoring "Cream", antioxidant (E 385), natural dye - beta-carotene, natural flavoring of black pepper.
Product description:	This product is a white sauce whose formula is based on refined sunflower oil and includes as 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 trays, 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 18 °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:	240 days (if stored in the temperature range from +0 oC to +18oC). Shelf life after the opening of the consumer container of mayonnaise is at a temperature from + 0 ° C to + 11 ° C inclu-sive 14 days, within the general shelf life.
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 professionalcooking.
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 rozemary. Foreigntastes or odors are not allowed.
Physical and chemical properties:	
Test item name and unit	Reference Value*
Fat content by weight, %	30,00
-of which saturated	3,7
Proteins by weight, %	0,03
Carbohydrates, %	5,94
- of which sugar	2,14
Salt	1,05
Mass fraction of moisture, %	62,70
Acidity in terms of acetic acid, %	0,75
Emulsion stability, %	97,00
pH	3,0-5,0
Energy value per 100 g: 1212 kJ (294 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.