

## TECHNICAL DATA SHEET: MAYONNAISE 72% (PREMIUM GRADE)

### 1. PHYSICAL & CHEMICAL SPECIFICATIONS

- Total Fat Content: 72.0% ± 1.0%
- pH Value: 3.6 – 3.9
- Acidity (as Acetic Acid): 0.3% – 0.6%
- Viscosity (Brookfield): 15,000 – 25,000 cP (Typical at 20°C)
- Density: ~0.92 – 0.95 g/cm<sup>3</sup>
- Color: Creamy white to pale ivory
- Texture: Smooth, thick, homogenous emulsion without oil separation

### 2. NUTRITIONAL VALUES (per 100g)

- Energy: ~660 kcal / 2,750 kJ
- Protein: 0.8g – 1.2g
- Carbohydrates: 2.5g – 4.0% (of which sugars 2.0% - 3.0%)
- Salt: 1.0g – 1.5g

### 3. INGREDIENTS

- Primary: Refined Sunflower Oil or Soybean Oil (72%).
- Secondary: Water, Egg Yolk (Pasteurized), Vinegar, Sugar, Salt, Modified Starch (optional for stability), Mustard, Citric Acid, Stabilizers (Xanthan Gum/Guar Gum), Preservatives (Potassium Sorbate/Calcium Disodium EDTA).

### 4. MICROBIOLOGICAL LIMITS

- Total Plate Count: < 1000 cfu/g
- Yeasts & Moulds: < 10 cfu/g
- Salmonella: Absent in 25g
- Listeria monocytogenes: Absent in 25g

### 5. STORAGE & LOGISTICS

- Storage Conditions: Store in a cool, dry place (5°C – 20°C). After opening, keep refrigerated.
- Shelf Life: 9 – 12 months from production date.
- Packaging: 3kg / 5kg / 10kg Buckets, or 250ml / 500ml Glass Jars / Squeezable bottles.

### 6. COMPLIANCE DECLARATION

This product is manufactured in accordance with Good Manufacturing Practices (GMP) and complies with EU Food Safety Regulations. Raw materials (eggs/oil) are traceable and pasteurized for maximum safety.