


# Product Specification



Product name	Spicy Tomato Relish
Product brand	Wood's
Product codes	I02828
Product pack sizes	2 x 2.4 kg
Product description	<p>A spicy relish infused with the intense heat of Jalapeno, made with tomatoes, onion, and a special blend of spices.</p> <p>This product is made in accordance with Good Manufacturing Processes and FSANZ Standards.</p>

Ingredients	Tomato (49%), Vinegar, Sugar, Onion, Sriracha Sauce, Thickener (1422), Tomato paste, Spices, Jalapeno (1%), Salt, Acidity Regulator (330), Natural Flavour, Firming agent (509)
Allergens	None

Nutritional Information panel	<b>Nutrition Information</b>		
	Servings per package:	120 (2.4 kg)	
	Serving size:	20 g	
	Average Quantity	* Per serving	* Per 100 g
	Energy	77 kJ	386 kJ
	Protein, total	1.0 g	4.9 g
	– gluten	Not detected	Not detected
	Fat, total	Less than 1 g	Less than 1 g
	– saturated	Less than 1 g	Less than 1 g
	Carbohydrate	3.9 g	19.4 g
	– sugars	3.0 g	15.1 g
	Sodium	181 mg	903 mg
* All specified values are based on theoretical calculations.			

Country of origin	 <b>Made in Australia from at least 88% Australian ingredients</b>
Directions for storage	Store in a cool, dry place. Refrigerate after opening.
Shelf life	Unopened packs have 6 months shelf life, recorded as Best Before. Refrigerate after opening and consume within 4 weeks. (TBC)
GMO status	Does not contain genetically modified ingredients.

Issued by	Pavani Myakala	Issue Date	21.05.2024	Version number	Draft V2
Approved by	Liban Keynaan	Supersedes	04.03.2024, Draft V1		
Reason for change	Added kosher certification			Specification template version number: 5	



Claims	Gluten free. No artificial colour or flavours.													
Certification/ Suitability <ul style="list-style-type: none"><li>- Halal</li><li>- Kosher</li><li>- Vegan</li></ul>	Certified Certified Certified													
Preparation instructions	Ready to eat.													
Quality specifications (TBC)	<table><tr><th>Quality test</th><th>Test range</th></tr><tr><td>Consistency (cm/min) (TBC)</td><td>2.5 – 6.0</td></tr><tr><td>pH (TBC)</td><td>3.60 – 3.90</td></tr></table>		Quality test	Test range	Consistency (cm/min) (TBC)	2.5 – 6.0	pH (TBC)	3.60 – 3.90						
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Microbiological specifications (TBC)	<table><tr><th>Microbiological test</th><th>Test range</th></tr><tr><td>Total Plate Count</td><td>&lt;50,000 cfu/g</td></tr><tr><td>Yeast &amp; Mould</td><td>&lt;100 cfu/g</td></tr><tr><td>Coliforms</td><td>&lt;10 MPN/g</td></tr><tr><td>E. coli</td><td>&lt;3 MPN/g</td></tr><tr><td>Salmonella</td><td>Not detected /25g</td></tr></table>		Microbiological test	Test range	Total Plate Count	<50,000 cfu/g	Yeast & Mould	<100 cfu/g	Coliforms	<10 MPN/g	E. coli	<3 MPN/g	Salmonella	Not detected /25g
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Packaging	2.4 kg plastic pail packed 2 per carton with tamper evident green plastic lid.													
Distribution	Non-refrigerated transport													
Palletisation	<table><tr><td>Cartons per Layer</td><td>18</td></tr><tr><td>Layers per Pallet</td><td>7</td></tr><tr><td>Cartons per Pallet</td><td>126</td></tr></table>		Cartons per Layer	18	Layers per Pallet	7	Cartons per Pallet	126						
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EAN	9332216018861													
TUN	19332216018868													
Notes	Variation in viscosity & colour is expected over the shelf life depending on the product storage condition & presence of natural ingredients, of which the quality (colour, texture and consistency) may vary based on seasonality.													

Please note: Product specifications will not be finalised until a minimum of 5 production runs have been completed by Edlyn Foods.

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.