



FAYREFIELD
FOODS

Fayrefield Spec Code SDT05P

Product: Diploma Thick & Creamy Mayonnaise	Spec No: 0722
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CONTACT DETAILS

Supplier name and address	Fayrefield Foods Limited, Englesea House, Barthomley Road, Crewe, Cheshire. CW1 5UF
Sales contact Ordering & Delivery contact Technical contact Phone number: 24 hour number:	Dawn Storey Matthew Bates Ian Simpson 01270 589311 0793633948
E-mail:	mattb@fayrefield .com
BRC certificate status:	AA Grade – BRC A&B (at March 2021)

PRODUCT & PACKAGING INFORMATION

All packaging in contact with product complies with current UK / EC regulations on plastics and other materials in contact with foods. Various packaging sizes are available as per customer request.	
Traceability Code explanation:	Batch code: e.g. (127138-01) 1=day of week, 27=week of year, 13=year, 8=egg tank number, 01=batch number.
Min lead time for order:	7 days
Minimum order quantity:	180 litres
Delivery temperature of product:	Ambient
Storage Instructions:	Store ambient (below 22°C) away from any direct heat sources, refrigerate (between 0°C-8°C) once opened, use within 28 days.

Finished Product Details

Visual Appearance – internal:	A thick spoonable mayonnaise, white in colour.
Product Texture:	Thick, spoonable, semi viscous product.
Product Flavour:	Slight hint of acid with a sweet mustard aftertaste
Product Odour:	Vinegary
Product Colour:	Creamy white with a gloss
Product shelf life:	Is determined by micro analysis
Product maximum shelf life from Manufacture:	24 weeks
Minimum shelf life on Delivery:	20 weeks
p.H. Tolerance:	3.40 - 4.00
Metal detection:	2.5mm Non-Ferrous 2.0mm Ferrous 2.5mm Stainless Steel
Frequency of checks	Every hour
Frequency of Weight checks	Every batch
Sensory Checks:	Sensory analysis for every batch manufactured.
Visual Checks:	Visual checks incorporated into sensory analysis for every batch manufactured with appearance, texture, taste, colour and p.H.

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List ingredients in descending order (including breakdown of all compound ingredients), with % breakdown and supplier name

Legal ingredients declaration: – Water, rapeseed oil, stabilisers: modified starch E1414, Xanthan gum E415; spirit vinegar, sugar, salt, **mustard** flour,, pasteurised **egg**, preservative: potassium sorbate E202, acidity regulator: citric acid E330.

Ingredient:	%	Supplier(s):	Country Of Origin(s):
Water	60-70%	South Staffs/Waterplus	UK
Rapeseed oil	25-35%	KTC	UK
Modified starch	5-10%	Food Finders	Germany
Spirit Vinegar	0-5%	Elseys/Mizkan	UK/Holland/ Belgium
Sugar	0-5%	Kluman & Balter	UK
Salt	0-5%	Kluman & Balter	UK
Mustard Flour	0-5%	Lehmans	USA
Xanthan Gum	0-5%	Aquasol	China
Pasteurised egg yolk	0-5%	Wykefold Foods	Sweden
Potassium Sorbate	<3%	Lehmans	China
Citric acid	<3%	Lehmans	China

INGREDIENT INFORMATION

Ingredient:	Ingredient Function: i.e. stabiliser, preservative etc.	Ingredient Declaration: (E number)	Goods In Quality check:	Micro test frequency every:	Micro tests carried out:
Water			Every delivery	12 MONTHS	TVC, Coliforms, E.Coli, Enterococci, Sulphite Red, Clostridia.
Rapeseed oil			Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Modified starch	Stabiliser	E1414	Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Spirit Vinegar			Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Sugar			Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Salt			Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Mustard Flour			Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Xanthan Gum	Stabiliser	E415	Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Pasteurised egg yolk			Every delivery	DELIVERY	Salmonella, Listeria
Potassium Sorbate	Preservative	E202	Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus
Citric acid	Preservative	E330	Every delivery	12 MONTHS	TVC, Coliforms, Yeast, Mould & Lactobacillus

PRODUCT DIETARY INTOLERANCE DECLARATION

The product suitable for:	YES	NO	Ingredient:
Vegetarians	✓		
Vegans		✓	Pasteurised Egg yolk
Coeliacs	✓		
Lactose intolerant	✓		
Kosher Diet		✓	Not Certified
Halal Diet		✓	Not Certified
Hindu Diet		✓	Not Certified

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PRODUCT INTOLERANCE DECLARATION

This product has been manufactured on a site which uses: mustard, sulphites, fish, egg, milk, barley, soya & sesame.

FREE FROM:	YES	NO	INGREDIENT / ADDITIVE PRESENT:
The product is free from fish / fish derivatives	✓		
The product is free from shellfish	✓		
The product is free from mustard / mustard seeds		✓	MUSTARD FLOUR
The product is free from celery / celeriac	✓		
The product is free from kiwi fruit	✓		
The product is free from nuts / nut derivatives	✓		
The product is free from sesame seeds	✓		
The product is free from seeds	✓		
The product is free from cows milk / milk derivatives	✓		
The product is free from eggs / egg derivatives		✓	Pasteurised Egg Yolk
The product is free from soya / soya derivatives	✓		
The product is free from so2 / so2 derivatives	✓		
The product is free from wheat / wheat derivatives	✓		
The product is free from gluten	✓		
The product is free from glutamate	✓		
The product is free from added MSG	✓		
The product is free from a possible source of histamine	✓		
The product is free from caffeine	✓		
The product is free from all sweeteners	✓		
The product is free from aspartame	✓		
The product is free from genetically modified ingredients	✓		
The product is free from genetically modified processing aids	✓		
The product is free from genetically modified organisms (e.g. Enzymes)	✓		
The product is free from all additives		✓	STABILISERS AND PRESERVATIVES
The product is free from benzoates	✓		
The product is free from BHA / BHT	✓		
The product is free from colours	✓		
The product is free from colours – artificial	✓		
The product is free from colours - Azo dyes	✓		
The product is free from preservatives		✓	CITRIC ACID
The product is free from artificial preservatives		✓	POTASSIUM SORBATE
The product is free from flavours - artificial	✓		
The product is free from yeast / yeast derivatives	✓		
The product is free from potassium based salt substitutes	✓		
The product is free from sudan red dye	✓		

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Nutritional Information Calculated using Nutricalc			
	Per 100g	Tolerance	Source / method of analysis
Energy kJ	1063		Calculated
Energy kcal	260		Calculated
Protein	0.4		Calculated
Carbohydrates	7.6		Calculated
Total Sugar	3.1		Calculated
Total Fat	25.2		Calculated
Of which saturates	1.7		Calculated
Fibre	0.5		Calculated
Sodium	0.39		Calculated
Total Salt	1.0		Calculated

Microbiological Information			
	Target per gram	Reject	Frequency of Testing
Lactobacillus	<1.0 x 10 ³	>1.0 x 10 ⁵	EVERY 3 MONTHS
TVC	<1.0 x 10 ³	>1.0 x 10 ⁵	EVERY 3 MONTHS
Coliforms	<10	>100	EVERY 3 MONTHS
Yeast	<100	>1.0 x 10 ³	EVERY 3 MONTHS
Mould	<20	>100	EVERY 3 MONTHS
Salmonella	ND in 25g	PRESENT	EVERY 3 MONTHS
Listeria	ND in 25g	PRESENT	EVERY 3 MONTHS
Name of laboratory used for all tests: Microsearch (UKAS accredited)			

G.M.O Statement
We hereby confirm that none of the products we currently supply or will in the future contain ingredients, additives or flavouring which are genetically modified or have been produced from genetically modified organisms that require labelling via Council Regulation (EC) 1139/98 as amended.

AUTHORISATION	
Name:	Chris Rotherham
Position:	Quality Systems Manager
Signature:	<i>CJ Rotherham</i>
Date:	16/03/21

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