



## TATUA FARMS SAUCE BASE

### WHAT IS IT?

Tatua Farms Sauce Base is a smooth, mild sauce that is suitable for use as is or can be used as a base to create a range of dressings and sauces.

It can also be used as a base for dips, or it can be included in other savoury applications as a sauce or dressing, such as salads.

### PRODUCT APPLICATIONS

- *Use as a base to create sauces and dressings*, such as garlic and lemon, mustard or roast capsicum.
- *Toss through warm new potatoes* to create an easy potato salad.
- Use as is, *drizzled over vegetables*, such as asparagus or fresh beans.
- Use as a meal *accompaniment to freshly poached or crumbed fish*.
- For recipes using Tatua Sauce Base please visit [www.tatuafoods.com](http://www.tatuafoods.com) or contact Tatua Foods.

### SUITABLE APPLICATIONS

Acid Stable	Can be combined with acidic ingredients such as tomatoes, and onions.
Heat Stable	Very stable in high heat situations. Suitable to hold in Bain Marie for 8 hours at 65°C.
Alcohol Stable	Can be combined with alcohol, e.g. white wine and sauce base.

### SHELF LIFE

- 9 months unopened.
- 7 days opened.

### PACKAGING

Pack Size	1kg x 12
Packaging Type	Aseptic Prepac



### DIETARY IMPLICATIONS AND APPROVALS

Religious Approvals	Halal
Vegetarian Suitability	Ovolactovegetarian*
Allergen Statements	Contains Milk, Soy and Egg Products
	Gluten Free

\*Suitable for consumers who eat animal products e.g. honey, but no meat. Dairy and eggs are permitted.

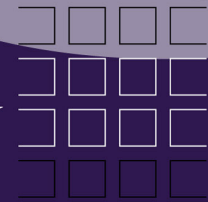
### INGREDIENTS

Ingredient	Additive Code No.
VEGETABLE OIL	
WATER	
EGG YOLK SOLIDS	
SEASONING	
SUGAR	
MILK SOLIDS NON FAT	
SOY LECITHIN	
SALT	
VEGETABLE GUMS	415, 412, 410
LACTIC ACID	
COLOUR (BETA CAROTENE)	

### NUTRITION INFORMATION

Servings per package: 40  
Serving size: 25g

	Avg Quantity per Serving	Avg Quantity per 100g
Energy	478kJ	1910kJ
Protein	0.5g	1.9g
Fat, total	12.2g	48.9g
- saturated	1.0g	3.8g
Carbohydrate	1.0g	3.9g
- sugars	0.8g	3.1g
Sodium	165mg	658mg
Gluten	0mg	0mg



### TYPICAL PHYSICAL/FUNCTIONAL PROPERTIES

Colour	Light yellow
Flavour	Mild
Texture	Smooth

### TYPICAL MICROBIOLOGICAL ESTIMATES

The combination of heat treatment and low pH renders this product free from microbial growth.

### STORAGE AND DISTRIBUTION

Keep refrigerated between 2 - 6°C at all times. These conditions are necessary to maintain the excellent functional properties of the Sauce Base.

### PACKAGING INFORMATION

<b>Product Code</b>	<b>PP42</b>
<b>Pack size</b>	<b>1kg</b>
Pack Type	Aseptic Prepac
Pack Closure	Non resealable
Barcode (inner)	9414997006289
Barcode (outer)	19414997000659
Unit Dimensions (mm) (HxWxD)	235 x 155 x 55
<b>Carton</b>	
Units per carton	12
Dimensions(mm) outer (HxWxD)	224 x 374 x 204
Gross wgt (kg)	12.47
<b>Palletisation</b>	
Cartons per layer	13
Layer/Pallet	4
Total Cartons	52
<b>Container Load (20 ft)</b>	<b>1540</b>

### CODING

- Best before date and batch number are marked on each package and carton.
- All cartons are sequentially numbered.