

PRODUCT:	Chefs Pride Tartare Sauce	
PRODUCT CODE:	F1711-3B	
DESCRIPTION:	A traditional creamy Tartare Sauce.	
TYPICAL ANALYSIS:	pH Flavour	3.0 - 3.5 Typical
	All results at time of manufacture	
COMPOSITION:	Water Vegetable Oil Sugar Vinegar Gherkins Mustard Modified Starch (1422, 1442) Onion Salt Egg Yolk Vegetable Gum (415) Preservative (202, 210, 211) Food Acid (330) Herbs and Spices Flavour Antioxidant (320) Colour (102, 110) Allergens: Contains Vinegar (derived from Barley) and Egg	
ORIGIN:	Manufactured in New Zealand from local and imported ingredients	
GM STATUS:	This product does not require Genetic Modification labelling	
NUTRITIONAL DATA:	Average Quantity Per 100g Energy 1270kJ Protein less than 1g Fat - Total 26.2g Fat - Saturated 2.0g Carbohydrate - Total 17.2g Carbohydrate - Sugars 14.3g Sodium 617mg	
PACKAGING:	4 x 5L Bottles in Cardboard Carton	
STORAGE:	Clean, dry areas away from heat and odorous products Store at 4°C to 20°C	
SHELF LIFE:	Up to 6 months from date of manufacture under ideal storage conditions	

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

All ingredients and GMO or other ingredient statements for this product comply with New Zealand Food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.