

 <i>Good Food Good Life</i>	Confidencial/ Confidential Este documento es propiedad de Nestlé (Chile) y no puede ser reproducido, distribuido o divulgado a terceras partes sin previa autorización / This document belongs to Nestlé (Chile) and may not be reproduced, distributed or disclosed to third parties without proper authorization		Documento N° / Document N°
	Especificación de Producto Terminado <i>Finished Product Specification</i>		AGNP-01-001
Reemplaza a / <i>Replace to:</i> None		Válido desde / <i>Effective date:</i> 17.01.17	Páginas/ <i>Pages:</i> 4
Razón para revisión / <i>Reason for revision:</i> Actualización y revisión general de la información / <i>Update and overview information</i>			



1. PRODUCTO / *PRODUCT*

Nombre: Mayonesa Maggi

Name: Mayonnaise Maggi

2. FABRICA, PLANTA / *FACTORY, PLANT*

Fábrica San Fernando, Planta Alimentos Infantiles / *San Fernando Factory, Infant Food Plant.*

3. PAÍS DE COMERCIALIZACIÓN / *SELLING COUNTRY*

Chile / *Chile*

4. DESCRIPCIÓN DEL PRODUCTO / *PRODUCT DESCRIPTION*

Salsa fría untable / *Cold Sauce spreadable*

5. CÓDIGOS SAP DE MATERIALES / *SAP CODES MATERIALS*

PRODUCTO TERMINADO / *FINISHED PRODUCT:*

12312260 Mayonesa Maggi DP 12x1KgCL / *Mayonnaise Maggi DP 12x1Kg CL*

6. ATRIBUTOS SENSORIALES / *SENSORY ATTRIBUTES*

- Apariencia / *Appearance*: Homogénea y continua / *Homogeneous and continuous*
- Textura / *Texture*: cremosa suave / *Creamy soft*
- Sabor/ Típico a mayonesa con notas de huevo y ácido / *Taste / Character to egg mayonnaise and sour notes*
- Color/ Entre blanco y levemente Amarillo / *Color/White to slightly yellow*



7. ESPECIFICACIONES MICROBIOLÓGICAS / *MICROBIOLOGICAL SPECIFICATIONS* Marco Regulatorio / *Regulatory Framework*

Category 6 Products in “**Category 6: Wet-Cold Mixed-Cold Filled**” are formulated to inactivate vegetative pathogens and inhibit the germination of bacterial spores. However, some strains of lactic acid bacteria, yeasts and moulds originate from raw materials and processing lines can potentially grow and spoil the products. Therefore, lactic acid bacteria, yeasts and moulds are used as the hygiene indicators in this category instead of EB. Most products will not support the growth of EB and in many cases EB are inactivated quickly during ambient storage by the formulation. The specifications are given in the table below:

Category 6: Wet-Cold Mixed-Cold Filled ($A_w \geq 0.6$)				
<i>First Examination</i>				
	n	c	m	M
Yeasts and Moulds / g	1	0	IL ⁽¹⁾	
Lactic acid bacteria / g (apply if $A_w > 0.93$)	1	0	IL	
<i>Complete Specification (Second Examination) ⁽²⁾</i>				
	n	c	m	M
Yeasts and Moulds / g	5	0	10xIL	
Lactic acid bacteria / g (apply if $A_w > 0.93$)	5	0	10xIL	
<i>Salmonella</i> / 25 g	5	0	0	

(1) IL definition is described in the previous “Definitions” section

(2) The time interval between first and second examination is at least 3 days for lactic acid bacteria and 5 days for yeasts and moulds. When second examination results are within the limits, it means either growth is less than 1 log during the time interval, or contaminated strains die off in the products. In both cases, the spoilage risk of the lot is low.

SALSAS, ADEREZOS, ESPECIAS Y CONDIMENTOS

MAYONESA Y OTRAS SALSAS EN BASE A HUEVO

Parámetro	Plan de muestreo		<i>Límite por gramo</i>			
	Categoría	Clases	n	c	m	M
Rcto. Aerobios Mesóf.	3	3	5	1	10 ⁴	10 ⁵
S. aureus	6	3	5	1	10	10 ²
Salmonella en 25 g	10	2	5	0	0	---

8. INFORMACION NUTRICIONAL / NUTRITIONAL FACTS

Nutrientes	Unidad	Declarado		Tolerancias RSA	
		100g	porción	min.	max.
Energía	Kcal	366	55		439
Proteínas	g	0,23	0,03	0,18	
Grasas Totales	g	37,8	5,67		45,36
Grasas Saturadas	g	5,0	0,75		5,94
Grasas Monoinsaturadas	g	11,9	1,78	9,49	
Grasas Polinsaturadas	g	15,26	2,29	12,21	
Ac. Grasos Trans	g	0,5	0,08		0,61
Colesterol	mg	14,2	2,12		16,99
Hidratos de Carbono Disp.	g	6,13	0,92		7,35
Azúcares Totales	g	2,23	0,33		2,68
Sodio	mg	643	96		772

9. CONTENIDO NETO / NET CONTENT

Item	Min	Std	Max.
Peso neto / Net Weight (g)	995.8	1000	1.004

Marco Regulatorio / Regulatory Framework

Norma Chilena Oficial NCh 1650/1.Of84

contenido neto promedio, \bar{x} ,

$$\bar{x} \geq C_n - \frac{\delta}{\sqrt{n}} t_{(1-\alpha)}$$

C_n = contenido neto declarado;

n = número de unidades de la muestra;

δ = desviación normal del contenido neto de la muestra; y

$t_{(1-\alpha)}$ = variable aleatoria de la distribución de Student, función del número de grados de libertad $\nu = n-1$ y del nivel de confianza $(1 - \alpha) = 0,995$.

10. LISTA DE INGREDIENTES / INGREDIENT LABEL

Water, sunflower vegetable oil (37,8%), thickeners (modified corn starch, xanthan gum), sugar, vinegar, salt, dehydrated egg, acidity regulator (phosphoric acid, citric acid), natural identical flavor, preservative (sorbic acid), lemon juice, sequestrant (calcium disodium EDTA). Elaborated in equipment that also process Gluten, Milk, Mustard, Soy and Sulfites.

Responsable / Responsible	Revisado por / Reviewed by	Aprobador / <i>Approver</i>
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