



## Product Technical Data

### Mississippi mustard

PRODUCT NAME: Yellow Mustard

**PRODUCT INGREDIENTS:** Vinegar, mustard seeds, salt, turmeric, spices

All our raw materials are guaranteed **G.M.O. free**.

We certify that all our raw materials are not treated by ionisation.

Our products comply with European legislation in force.

**ALLERGENS:** mustard.

#### **ORGANOLEPTIC CHARACTERISTICS:**

Aspect: homogeneous

Smell: characteristic, no strange smell

Taste: characteristic

Hygiene: no foreign bodies

## PHYSICOCHEMICAL CHARACTERISTICS:

pH:  $3.37 \pm 0.2$

Total acids (gHAc / kg):  $11.62 \pm 2.00$

% Dry matter:  $72.3 \pm 2.00$

Density: 1.01

## NUTRITIONAL INFORMATION:

Nutrition facts		Per 100g
Energy		KJ
330		Kcal
Total fat	4,2	g
saturated	0,3	g
Total	4,5	g
carbohydrate		
sugars	5,5	g
Protein	3,7	g
Salt	2.8	g

## BACTERIOLOGICAL CHARACTERISTICS:

Total mesophiles at 30°C < 100000 cfu/g

Lactobacillus <500 cfu/g

Yeast < 1500 cfu/g

Moulds < 1500 cfu/g

Salmonellae: none / 25g

Staphylococcus aureus : < 10 cfu/g

Listeria monocytogenes <100 cfu/g (Regulation EC 2073/2005 )

USE-BY DATE: 24 months

TYPES OF PACKAGING:

- PET 255g

All our packaging materials are guaranteed fit for contact with food.

STORAGE CONDITIONS: Before opening keep away from heat. After opening, it is recommended to keep the sauce up to one month in the refrigerator.

LABELLING: All our products are labelled in conformity with the European legislation 2003/1830/EC, 1169/2011/EC, 1333/2008/EC, 1334/2008/EC, 69/2010/EC.

HACCP STANDARDS: A risk analysis has been conducted on all our products to identify the risks they may represent for the health of consumers. Thereby, all our products are controlled to comply with the European Legislation 178/2002/EC, 852/2004/EC, 853/2004/EC.

**Logistic details :**

EAN single unit : 0743639100528

EAN case : 107 4363 9 1005 25

Case 12 units / 255g

EU Pallet 114 cases

Measurements single unit : 155x80x40

Measurements case : 170x180x244

Bruto weight pallet : 486kg