



Unit 1b, Nechells Business Centre, 31 Dollman Street, Nechells, Birmingham B7 4RP Tel: 0121 333 3233 Fax: 0121 359 8080

# PRODUCT SPECIFICATION

**PRODUCT DETAILS** 

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Product Brand	Crucials			
Product Name	Burger Mustard			
Legal Name	American Sty	le mustard with sug	ars and sweetener	
Product Code		1 ltr – 86	6006001	
Recipe Information		F17	V1	
Description of Product	A mellow yellow mustard. Ideal on hot dogs, burgers, ribs, steaks and sandwiches.			
Intended use	Table sauce, pour over sauce.			
Durability Statement (How the material should be stored when opened, if appropriate)	Store in a cool dry place away from direct sunlight. Always replace the lid. After Opening: refrigerate and use within 8 weeks.			
Shelf Life	12 months from manufacture date			
	Coding (Tick as appropriate)			
		t Before	Best Before End ✓	
Storage Temperature Range for warehouse, transport and distribution		AMBIENT (not less than +2degC)		
Traceability Code on Finished Product		PR021109C (this is an example of a batch number)		
Translation of Code		PR= Production, Numbers= Date manufactured, C=Crucial		

Specification	Product: Crucials Burger Mustard	
Issued By: Paula Wlazlowska	Whattowska	Issue Date: 16.08.2016
Position: Technologist	Signature:	Issue Number: 4
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#### **ORGANOLEPTIC**

Flavour	A very mild burger mustard with a delicate sweet flavour, typical of an "american style" yellow mustard – not hot
Aroma	mild mustard aroma
Colour	Yellow
Texture	Thick, smooth and glossy

#### PACKAGING

1 Litre

Material = High Density Polyethylene (HDPE) cylindrical/squeezy bottle

Flip top closure that flips open to reveal a 6mm squirt hole

A foil seal is fitted via an induction heat-sealing machine thus giving the container a true hermetical seal

Shrink wrapped in packs of six

25 packs to a layer, Five layers to a pallet, 150 bottles = 1 layer, 750 = 1 pallet.

Date and batch mark on shoulder

1 Litre = 1110 grams gross

**Product Barcode:** 5013353002671

#### FOR PACKAGING WASTE REGULATIONS

Unit of sale	Container and lid	Shrink wrap (Pack of six)	Cardboard tray	Outer pallet wrap
1LT	50g	18g	37g	250g

#### **NUTRITIONAL ANALYSIS**

	Nutritional Information/100g
Energy (kJ /kcal)	279/67
Fat (g)	1.3
Of which saturates (g)	0.1
Carbohydrate (g)	12.4
Of which sugars (g)	7.4
Fibre (g)	0.5
Protein (g)	1.1
Salt (g)	1.55

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#### MICROBIOLOGICAL TESTING STANDARD (We use UKAS accredited laboratory)

Organism	Limit (cfu/g)
TVC @ 30°C	<1000
Coliforms	<100
Lactobacillus spp.	<100
Yeast & Moulds	<1000
Salmonella <i>spp.</i>	Absent 25g

#### Ingredients Declaration (shown in descending order)

Water, Sugar, Modified Starch, **Mustard** (3%), Acid: Acetic acid, Salt, Turmeric, Preservative (Potassium sorbate), Sweetener (Sodium Saccharin).

Allergen	Contains
Wheat	No
Barley	No
Oats	No
Rye	No
Kamut	No
Spelt	No
Triticale	No
Sesame Seeds	No
Peanuts	No
Nuts	No
Other nuts	No
Fish	No
Crustaceans	No
Molluscs	No
Soya and soya derivatives	No
Egg products	No
Milk (incl. lactose)	No
Celery	No
Celeriac	No
Mustard	Yes
Sulphur Dioxide and sulphites	No
>10mg/kg	
Lupin	No

#### ALLERGEN DATA

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SUITABILITY	YES	COMMENTS
Suitable for Vegetarians	YES	
Suitable for Vegans	YES	
Suitable for Coeliacs	YES	
Suitable for Halal	YES	Not certified
Suitable for Kosher	YES	Not certified

### <u>HACCP</u>

## • HACCP Has been applied to this product

Signed:	Whartowska	Issue Date:	16.08.2016
Print Name:	Paula Wlazlowska		
Position:	Technologist		

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