

Product Specification

Product Code	XTF7721B	Issue number	1.3
Product Name	FESTIVAL PLAIN SEASONING		
Description	Free flowing speckled powder		
Ingredients (In descending order by %)			
Salt, Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamine), Dextrose, Preservative E221 (Sulphite)(4.5%), Yeast Extract (contains Salt), Antioxidant E301, Spice extracts (Pepper, Nutmeg, Mace, Chilli).			
Carry over additives and processing aids			
Anti-caking Agents E535 & E551, Rapeseed & Sunflower Oils, Acidity Regulator E330, E471 Mono- and Diglycerides (derived from palm oil), Propylene Glycol E1520, Polysorbate 80 (E433). Carry over SO ₂ <10mg/kg			
All Allergens included within recipe are indicated in bold .			
Nutritional data (Typical values / 100 g)			
Energy	170		kcal
	720		kJ
Protein	4.79		g
Total Carbohydrate	36.1		g
- Sugars	11.5		g
Fat	1.0		g
- Saturated	0.1		g
Salt	44.82		g
- Sodium	19.347		g
- Sodium converted to salt equivalent	49.21		g
Moisture	7.0		g - maximum
Fibre	1.2		g
Ash	46.9		g
Food Allergen Data			
Recipe contains no added:	Y/N	Comments	
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	N	Wheat flour	
Eggs of all species	Y		
Fish all species	Y		
Crustaceans of all species including lobster, crab, prawns, langoustine	Y		
Peanuts	Y		
Soybeans	Y		
Milk from all species	Y		
Nuts	Y		
Celery including stick celery and celery root - celeriac	Y		
Mustard all forms originating from the mustard plant including oils	Y		
Sesame seeds	Y		
Sulphur Dioxide and Sulphites (> 10mg/kg)	Y		
Lupin	N	Preservative E221	
Molluscs	Y		
The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc. Moguntia operates a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all times			
GM Status			
This product does not contain any genetically modified material or derivatives of genetically modified material			
Metal Detection			
All products metal detected. Metal detectors are checked using test pieces before and after every product batch			



Sieving

All finished products are sieved using the appropriate mesh size. The mesh size will vary according to the particle size of the product in question. Integrity checks are carried out on the sieves before use.

Packaging

Packing Code 03: 56 x 0.227 kg packed in blue food grade polythene bags into medium cartons.

Shelf Life and Usage Rate

Shelf Life: From date of manufacture stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation – 12 months

Recommended Usage Rate: 2.5%

Warranty

The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate.

For Moguntia Food Ingredients (UK) Ltd

Name:	Ewa Bartczak	Date:	29.01.2021
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For Customer

Name:		Date:	
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Unless otherwise notified, Moguntia Food Ingredients Ltd. assumes all information contained within this specification to be agreed by the recipient.