



Product Specification

Product Code	XV9010B	Issue number	1.18
Product Name	Moguntia Supacure		
Description	Free flowing white powder.		
Ingredients List	% Banding	Country of Origin	
Salt	90-100	UK, Netherlands (Anti-caking agent – China)	
Preservatives:			
E250	0.6%	Germany	
E252	0.6%	Poland	
Carry over additives and processing aids			
Anti-caking Agent E535.			
All Allergens included within recipe are indicated in bold .			
Analytical testing			
Salt Content:	98.80%	Tolerance:	+/- 10%
Nutritional data (Typical values / 100 g)			
Energy	0		kcal
	0		kJ
Protein	0.0		g
Total Carbohydrate	0.0		g
- Sugars	0.0		g
Fat	0.0		g
- Saturated	0.0		g
Salt	98.80		g
- Sodium	39.05		g
- Sodium converted to salt equivalent	99.31		g
Food Allergen Data			
Recipe contains no added:	Y/N	Comments	
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	Y		
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	Y		
Molluscs	Y		
The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Fish, Crustaceans, Soya, Milk, Celery, Mustard, Sulphur dioxide, Mollusc. The following are not permitted onsite: Nuts, Peanuts, Lupin and Sesame. 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.			
Product Suitability			
Is the product:	Y/N	Details	
Suitable for Vegans?	Y		
Suitable for Vegetarians?	Y		

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 47 – 10.0 kg packed in small blue polythene food grade sacks (single packing code only)

Shelf Life and Usage Rate


Shelf Life: From date of manufacture when stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation - 24 months

Recommended Usage Rate: Recommended Usage Rate: 10lb (4.54kg) cure to 5 gallons (22.73l) water, injection at 12.5-15.0% giving ingoing Nitrite/nitrate of <150mg/kg (in non-heat treated processed meats). To use as a dry cure. Rub 50 grams of cure mix (XV9010B) to each kilo of meat.

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

Signed:		Name:	John Stebbing
Date:	19.01.18	Position:	QC Technologist

For Customer

Signed:		Name:	
Date:		Position:	

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