

Product Specification

Product Code	XCTF10079A	Issue number	1.5
Product Name	Weschenfelder Gold		
Description	Free flowing speckled powder		
Ingredients (In descending order by %)			
Salt, Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamine), Spices (White Pepper, Ginger, Mace), Preservative E221 (4.5%)(Sulphite), Spice Extracts (Nutmeg, Pepper, Chilli), Antioxidant E301, Herb Extract (Sage), Colour E120.			
Carry over additives and processing aids			
Vegetable Oil (Rapeseed) with Anti-foam Agent E900, Anti-caking Agents E551 & E535.			
All Allergens included within recipe are indicated in bold.			
Analytical testing			
Salt Content:	66.82%	Tolerance:	+/- 10%
Nutritional data (Typical values / 100 g)			
Energy	95		kcal
	400		kJ
Protein	2.67		g
Total Carbohydrate	18.4		g
- Sugars	0.4		g
Fat	1.8		g
- Saturated	0.2		g
Salt	66.82		g
- Sodium	27.96		g
- Sodium converted to salt equivalent	71.12		g
Moisture	4.0		g - maximum
Fibre	2.8		g
Ash	69.3		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)	N	Preservative E221
Lupin	Y	
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 - 50 x 0.227 kg blue polythene sachets into a medium carton, or
Packing code 13 - 15 kg per blue polythene food grade bucket with blue lid, or
Packing code 10 - 1.25kg per blue plastic sachet, 10 sachets part cardboards carton, or
Packing code 08 - 6 x 3.5kg packed in small blue polythene bags into large boxes.

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 - 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

Signed:		Name:	John Stebbing
Date:	04.03.19	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.