



Product Specification


Product Code	XTF8889A	Issue number	1.3
Product Name	P1654 ORGANIC DRY CURE		
Description	Free flowing speckled powder		
Organic or Non-organic	Organic		
Ingredients (In descending order by %)			
Sea Salt, Organic Sugar, Preservative E250 (0.25%).			
Carry over additives and processing aids			
n/a. Carry over SO ₂ <10mg/kg.			
All Allergens included within recipe are indicated in bold .			
Analytical testing			
Salt Content:	66.75%	Tolerance:	+/- 10%
Nutritional data (Typical values / 100 g)			
Energy	132		kcal
	554		kJ
Protein	0.0		g
Total Carbohydrate	33.0		g
- Sugars	33.0		g
Fat	0.0		g
- Saturated	0.0		g
Salt	66.75		g
- Sodium	26.33		g
- Sodium converted to salt equivalent	66.96		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 23 – 10 x 2.0 kg packed in small blue food grade polythene sacks, or Packing code 47 - 25.0 kg packed in large blue food grade polythene sacks.
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 - 24 months
Recommended Usage Rate: 3.0%

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:	01.02.18	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.