

## Product Specification

<b>Product Code</b>	<b>XCTF7144B</b>	<b>Issue number</b>	<b>1.3</b>
<b>Product Name</b>	<b>SCOTTISH BEEF SEASONING</b>		
<b>Description</b>	<b>Free flowing speckled powder</b>		
<b>Ingredients (In descending order by %)</b>			
Salt , Rusk (contains <b>Wheat</b> Flour [Calcium Carbonate, Iron, Niacin, Thiamin], Salt), Stabiliser E450, Preservative E223 ( <b>Sulphite</b> ) (3.4%), Spice Extracts (Pepper, Nutmeg, Ginger, Coriander, Chilli), Colour E120, Stabiliser E450, Antioxidant E300.			
<b>Carry over additives and processing aids</b>			
Processing Aid: Anti-caking Agent E535 & E551, Raising Agent E503ii, E471 Mono- and Diglycerides (derived from palm oil), E1520, Rapeseed Oil, Maltodextrin (ex potato).			
All Allergens included within recipe are indicated in <b>bold</b> .			
<b>Nutritional data (Typical values / 100 g)</b>			
Energy	99	kcal	
	417	kJ	
Protein	2.73	g	
Total Carbohydrate	20.4	g	
- Sugars	0.0	g	
Fat	0.8	g	
- Saturated	0.1	g	
Salt	64.77	g	
- Sodium	27.998	g	
- Sodium converted to salt equivalent	71.21	g	
Moisture	2.0	g - maximum	
Fibre	0.3	g	
Ash	70.9	g	
<b>Food Allergen Data</b>			
<b>Recipe contains no added:</b>	<b>Y/N</b>	<b>Comments</b>	
<b>Cereals containing gluten:</b> wheat, rye, barley, oats, spelt, kamut & hybridized strains	N	Rusk (Wheat)	
<b>Eggs</b> of all species	Y		
<b>Fish</b> all species	Y		
<b>Crustaceans</b> of all species including lobster, crab, prawns, langoustine	Y		
<b>Peanuts</b>	Y		
<b>Soybeans</b>	Y		
<b>Milk</b> from all species	Y		
<b>Nuts</b>	Y		
<b>Celery</b> including stick celery and celery root - celeriac	Y		
<b>Mustard</b> all forms originating from the mustard plant including oils	Y		
<b>Sesame seeds</b>	Y		
<b>Sulphur Dioxide and Sulphites</b> (> 10mg/kg)	N	Preservative E223	
<b>Lupin</b>	Y		
<b>Molluscs</b>	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			
<b>GM Status</b>			
This product does not contain any genetically modified material or derivatives of genetically modified material			
<b>Metal Detection</b>			
All products metal detected. Metal detectors are checked using test pieces before and after every product batch			
<b>Sieving</b>			



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 sachets packed in medium cartons or as mutually agreed.

**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 – 18 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**

<b>Name:</b>	Ewa Bartczak/ Kristina Mazeikaite	<b>Date:</b>	29.01.2021
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**For Customer**

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