

Product Specification

Product Code	XT/F10861C	Issue number	1.6
Product Title (Not Legal Name)	BOEREWORS SEASONING		
Description	Free flowing speckled powder.		
Ingredients	% Banding	Country of Origin	
Salt Non declarable Processing Aid: Anti-caking Agent E535	50-60	UK, Netherlands (Anti-caking agent – China)	
Spice: Coriander, ground	<10	Bulgaria, Morocco, Canada, Spain, India, Romania, Turkey.	
Spice: Coriander, cracked seed	<10	Russia, Bulgaria, Morocco, Spain, Ukraine, Lithuania, India, Romania, Turkey	
Sugar Non Declarable Processing aid: Carry over SO ₂ <10mg/kg	<10	Primary - UK, France, Poland, Austria (sugar beet), Secondary - Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Reunion, South Africa, Swaziland, Zambia, Mozambique, Mauritius (sugar cane). E220 - Germany.	
Spice: Black Pepper, ground	<10	Vietnam, Indonesia, Malaysia, Singapore, India	
Herb: Thyme, rubbed	<10	Morocco, Turkey, Spain, Egypt	
Spice: Pimento, ground	<10	Mexico, Jamaica, Guatemala, Honduras.	
Garlic Powder	<10	China, India	
Preservative E223 (SULPHITES)	<10	Italy, UK, Austria, Turkey	
Spice: Cloves, ground	<10	Madagascar, Comoros, Indonesia, Sri Lanka	
Spice: Nutmeg, ground	<10	Indonesia, India	
Paprika Extract / Colour: E160c Non Declarable Processing aid: Sunflower Oil	<1	India, China, UK, France, Hungary, Belgium, Netherlands	

Carry over additives and processing aids are non-declarable unless containing allergenic material.

All Allergens included within recipe are indicated in **bold**.

Nutritional data (Typical values / 100 g)

Energy	161	kcal
	671	kJ
Protein	4.28	g
Total Carbohydrate	31.7	g
- Sugars	9.4	g
Fat	4.7	g
- Saturated	0.8	g
Salt	50.02	g
- Sodium	20.517	g
- Sodium converted to salt equivalent	51.29	g
Moisture	5.0	g - maximum
Fibre	12.5	g
Ash	53.3	g

Microbiological Parameters

	Target	Maximum
TVC cfu/g	<1 x 10 ⁵	1 x 10 ⁵
E.coli cfu/g	<10	10
Yeasts cfu/g	<1000	1000
Mould cfu/g	<1000	1000
Salmonella /25g	Not Detected	Not Detected
Enterobacteria cfu/g	<100	100
Staphylococcus coagulase positive cfu/g	<20	20

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)	N	SULPHITES
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 02 – 50 x 0.227 kg		
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:	Gavin Lee	Date:	21/09/2023
--------------	------------------	--------------	-------------------

For Customer

Name:		Date:	
--------------	--	--------------	--

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