


<b>PRODUCT SPECIFICATION</b>		 <i>Our passion. Your creation.</i>
<b>ESSENTIAL CUISINE LTD.</b> BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH TEL: 01606 541490 FAX: 01606 541499		
<b>Product:</b>	<b>Beef Demi-Glace Mix (AR) (1.5kg)</b>	<b>Version: NS2.0</b>
<b>Product Code:</b>	<b>ECBDG/5n</b>	
<b>Product Description:</b>	A light, greyish-brown powder with the character of a beef demi-glace when reconstituted with water and cooked up.	
<b>Directions for Use</b>	68g per litre when made up with water. Stir continuously, bring to the boil and simmer 5 minutes	
<b>Ingredients:</b>	Ingredients when reconstituted:  Beef Stock (Water, Beef Stock, Beef Fat, Onion, Tomato, Carrot Juice, Herb), Modified Tapioca Starch, Salt, Tapioca Flour, Glucose Syrup, Flavourings, Rice Flour, Yeast Extracts, Sugar, Maltodextrin, Colour (Caramel), Rapeseed Oil.	
<b>Allergens:</b>	<b>None</b>	

**Product Suitability Information:**

Vegan	NO	Coeliac	YES	Halal Certified	NO
Vegetarian	NO	Organic	NO	Kosher Certified	NO

**Packaging & Storage Information:**

<b>Shelf life:</b>	18 months.
<b>Storage:</b>	Cool, dry, ambient conditions.
<b>Packaging:</b>	1.5 kg blue sachet packed into plastic pots. 2 x 1.5kg pots per case.
<b>Label Details:</b>	Product name, batch code, best before, barcode, weight.
<b>Application:</b>	For use in food.

**Origin Information:**

<b>Materials of Animal Origin:</b>	Beef Stock, Beef Dripping.
<b>GMO Status:</b>	This product does not contain and is not produced using any GM ingredients or processing aids and is designated as GMO free according to EU Regulations 1829/2003 and 1830/2003.
<b>Country of Origin:</b>	Manufactured in the UK

**Analytical Information:**

<b>Nutritional Data:</b>	
<i>Typical Nutritional Data per 100g:</i>	
Energy:	337 kcal / 1410 kJ
Protein:	6.1 g
Salt:	14.0 g
Sodium:	5.6 g
Fat:	5.7 g
	Saturated 2.2 g
Carbohydrate:	65.3 g
	Sugars 11.4 g
	Fibre: 0.4 g

<b>Microbiological Specification:</b>		
<i>Enumeration per g sample:</i>		
Micro-organism	Target	Maximum
ACC	< 1 x 10 <sup>3</sup>	1 x 10 <sup>5</sup>
Coliforms	< 1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
E. coli	< 1 x 10	1 x 10 <sup>2</sup>
C. perfringens	< 1 x 10	1 x 10 <sup>2</sup>
Yeasts & Mould	< 1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Salmonella spp.	Not Detected in 25g	Not Detected in 25g
B. cereus	< 1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
S. aureus	< 1 x 10	1 x 10 <sup>2</sup>

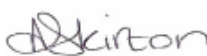
<b>Compositional Data:</b>	
Moisture Content	6% max

**WARRANTY**

Essential Cuisine 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 herein is, to the best of our knowledge, true and accurate.

Signed on behalf of Essential Cuisine Ltd.

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<b>Signed</b>		<b>Name</b>	Amanda Kirton
<b>Date</b>	25.02.2019	<b>Position</b>	Specifications Technologist