


| PRODUCT SPECIFICATION | |  <i>Our passion. Your creation.</i> |
|--|---|---|
| ESSENTIAL CUISINE LTD. BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH TEL: 01606 541490 FAX: 01606 541499 | | |
| Product: | Vegetable Mirepoix Glace 600g | Version: NS 2.0 |
| Product Code: | ECVMGL/2 | |
| Product Description: | An orange brown paste with the flavour of vegetable stock when reconstituted with water. | |
| Directions for Use: | 25g per litre when made up with boiling water. | |
| Ingredients: | Ingredients when reconstituted: Vegetable Stock (Water, Vegetable Juices (Carrot, Leek, Celery), Onion), Salt, Maltodextrin, Dextrose, Vegetable Oils (Sunflower Oil, Olive Oil), Natural Flavouring, Sugar. | |
| Allergens: | Celery | |

Product Suitability Information:

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

Packaging & Storage Information:

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|-----------------------|--|
| Shelf life: | 15 months. |
| Storage: | Cool, dry, ambient conditions. |
| Packaging: | 600g packed into lidded PET jars. Shrink wrap. 4 x 600g pots per case. |
| Label Details: | Product name, batch code, best before end, barcode, weight. |
| Application: | For use in food. |

Origin Information:

| | |
|------------------------------------|--|
| Materials of Animal Origin: | None |
| GMO Status: | 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. |
| Country of Origin: | Manufactured in the EU |

Analytical Information:

| Nutritional Data: | |
|---|-------------------|
| <i>Typical Nutritional Data per 100g:</i> | |
| Energy: | 221 kcal / 925 KJ |
| Protein: | 4.0 g |
| Salt: | 13.0 g |
| Sodium: | 5.2 g |
| Fat: | 5.0 g |
| Saturates | 1.0 g |
| Carbohydrate: | 40.0 g |
| Sugars: | 24.0 g |
| Fibre: | 3.0 g |

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

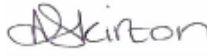
| Compositional Data: | |
|----------------------------|-----------------------------|
| Moisture Content | Water Activity < 0.80 Aw |

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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|----------------------|--------------------------------------|------------------------|
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|---------------|---|-----------------|-----------------------------|
| Signed |  | Name | Amanda Kirton |
| Date | 12.02.2019 | Position | Specifications Technologist |