

| <b>PRODUCT SPECIFICATION</b>   |  | <br><i>the stock people</i> |
|--|--|--|
| <b>ESSENTIAL CUISINE LTD.</b><br>BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH<br>TEL: 01606 541490 FAX: 01606 541499 |  |  |
| <b>Product:</b>  | <b>Beef Gravy Mix No.1 (1.5kg) GF</b>  | <b>Version : NS1.0</b>   |
| <b>Product Code:</b>   | <b>ECBGM/9</b>   |  |
| <b>Product Description:</b>  | A light, greyish-brown powder with the character of a rich tasting beef gravy when reconstituted with water and cooked up.   |  |
| <b>Directions for Use:</b>   | 75g per litre when made up with water. Stir continuously, bring to the boil and simmer 5 minutes until fully thickened.  |  |
| <b>Ingredients:</b>  | Ingredients when reconstituted:<br>Beef Stock (Water, Beef Stock, Beef Dripping, Beef Extract), Modified Tapioca Starch, Flavourings, Salt, Glucose Syrup, Sugar, Rice Flour, Colour (Caramel), Corn Flour, Potato Starch, Rapeseed Oil, Maltodextrin, Yeast Extracts, Herb. |  |
| <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>     | 1.5kg packed into blue plastic sachets, then into lidded plastic tubs. Cardboard outer.<br>4 x 1.5kg pots per case or 2 x 1.5kg pots per case. |
| <b>Label Details:</b> | Product name, batch code, best before end, barcode, weight.  |
| <b>Application:</b>   | For use in food.   |

**Origin Information:**

|                                    |  |
|------------------------------------|--|
| <b>Materials of Animal Origin:</b> | Beef Stock, Beef Extract, 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:                                   | 355 kcal / 1490 KJ |
| Protein:                                  | 5.6 g              |
| Salt:                                     | 12.6 g             |
| Sodium:                                   | 5.0 g              |
| Fat:                                      | 8.6 g              |
| Saturates                                 | 3.6 g              |
| Carbohydrate:                             | 63.6 g             |
| Sugars:                                   | 7.8 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 x10 <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> |

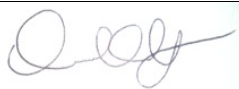
| <b>Compositional Data:</b> |        |
|----------------------------|--------|
| Moisture Content           | 6% max |

**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>Product Code:</b> | <b>ECBGM/9</b>                        |                        |

|               |   |                 |                               |
|---------------|---|-----------------|-------------------------------|
| <b>Signed</b> |  | <b>Name</b>     | Dave Metcalf                  |
| <b>Date</b>   | 04.05.17  | <b>Position</b> | Technical Development Manager |