


<b>PRODUCT SPECIFICATION</b>		 <i>the stock people</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>Premier Red Wine Jus (1.2kg pots)</b>	<b>Version : NS 1.0</b>
<b>Product Code:</b>	<b>ECPRWJ/1</b>	
<b>Product Description:</b>	A dark red brown viscous paste with the flavour of a red wine jus when reconstituted.	
<b>Directions for Use:</b>	150g per litre with water. Bring to the boil stirring continuously. Simmer for 2-3 minutes.	
<b>Ingredients:</b>	<p>Ingredients when reconstituted:</p> <p>Beef Stock (Water, Beef Stock), Veal Stock (Water, Veal Stock, Veal Extract, Vegetable Juices (Tomato, Carrot, <b>Celery</b>, Onion, Mushroom, Garlic)), Red Wine Concentrate (contains <b>Sulphites</b>) (10.5%), Modified Tapioca Starch, Sugar, Salt, Yeast Extracts, Glucose, Flavourings, Dextrose, Maltodextrin, Emulsifier (Mono- and di-glycerides of fatty acids), Acidity Regulators (Malic Acid, Tartaric Acid), Ground Thyme.</p>	
<b>Allergens:</b>	<b>Celery, Sulphites</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>	15 months.
<b>Storage:</b>	Cool, dry, ambient conditions.
<b>Packaging:</b>	Black tamperproof plastic pots. Shrink-wrapped outer.
<b>Label Details:</b>	Product name, batch code, best before end, weight.
<b>Application:</b>	For use in food.

**Origin Information:**

<b>Materials of Animal Origin:</b>	Veal Extract, Beef Bone Stock, Beef Juice, Veal Fat.
<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:	243kcal / 1017kJ	
Protein:	18.2	G
Salt:	9.3	G
Sodium:	3.7	G
Fat:	1.3	G
	Saturates	0.3 G
Carbohydrate:	39.7	G
	Sugars:	11.6 G
	Fibre:	0.1 G

<b>Microbiological Specification:</b>		
<i>Enumeration per g sample :</i>		
<b>Micro-organism</b>	<b>Target</b>	<b>Maximum</b>
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	Water Activity <0.80Aw

**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.

<b>Product:</b>	<b>Premier Red Wine Jus (1.2kg pots)</b>	<b>Version : NS1.0</b>
<b>Product Code:</b>	ECPRWJ/1	

<b>Signed</b>		<b>Name</b>	Dave Metcalf
<b>Date</b>	07.02.2019	<b>Position</b>	Tech. Dev. Manager