


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:	Signature Red Wine Jus	Version: NS1.0
Product Code:	SW00551	
Product Description:	A brown gelatinous liquid with the flavour of a red wine beef jus. (Set at low temperatures). Our signature red wine jus boasts a rich and robust flavour, with a mirror like sheen and viscous mouth feel.	
Directions for Use:	Shake before use. Simply empty contents into a suitable saucepan and heat gently until simmering.	
Ingredients:	Reduced Beef Stock (made from Water, Beef Bones (46%), Onion, Carrot, Leek, Garlic, Thyme, Rosemary, Black Pepper, Bay Leaf), Red Wine (17%), Tomato Paste, Red Wine Vinegar, Brown Sugar, Salt.	
Allergens:	None	

Product Suitability Information:

Vegan	No	Coeliac	Yes	Halal Certified	No
Vegetarian	No	Organic	No	Kosher Certified	No

Packaging & Storage Information:

Shelf life:	12 months unopened. Once opened 3 days, stored in the refrigerator.
Storage:	Cool, dry, ambient conditions.
Packaging:	Commercially sterile. 1ltr Tetra pak Cardboard outer. 6 x 1ltr packs per case.
Label Details:	Product name, batch code, best before end, production date, barcode, weight.
Application:	For use in food.

Origin Information:

Materials of Animal Origin:	Beef Bone Stock
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:	Norway

Analytical Information:

Nutritional Data:		
<i>Typical Nutritional Data per 100g:</i>		
Energy:	65 kcal / 273 ki	
Protein:	14.5	G
Salt:	0.7	G
Sodium:	-	G
Fat:	0.1	G
	Saturates	0.0 G
Carbohydrate:	1.3	G
	Sugars:	1.2 G
Fibre	-	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

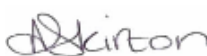
Compositional Data:	
Moisture Content	87% +/- 3

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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Signed		Name	Amanda Kirton
Date	17.05.2021	Position	Specifications Technologist