


PRODUCT SPECIFICATION		
ESSENTIAL CUISINE LTD. BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH TEL: 01606 541490 FAX: 01606 541499		
Product:	Bechamel Sauce Mix (GF, POF) (1.5kg pots)	Version: NS1.0
Product Code:	ECBECHGF/4	
Product Description:	An off-white powder with the character of a Bechamel Sauce when reconstituted with water or milk and cooked up.	
Directions for Use	125g product per 1 litre with water or 120g product per 1 litre with semi skimmed milk (for a creamier product). Whisk mixture into water or milk. Stir continuously, bring to the boil and simmer for 5 minutes until fully thickened.	
Ingredients:	Modified Tapioca Starch, Whole Milk Powder, Dried Glucose Syrup, Onion Powder, Salt, Yeast Extract, Butter Powder (from Milk), Spice and Herb Extracts.	
Allergens:	Milk	

Product Suitability Information:

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

Packaging & Storage Information:

Shelf life:	18 months.
Storage:	Cool, dry, ambient conditions.
Packaging:	Plastic tamper evident pots. Shrink Wrapped.
Label Details:	Product name, batch code, best before, production date, weight.
Application:	For use in food.

Origin Information:

Materials of Animal Origin:	Milk
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 UK

Analytical Information:

Nutritional Data:	
<i>Typical Nutritional Data per 100g:</i>	
Energy:	381 kcal / 1598 kJ
Protein:	7.2 g
Salt:	3.2 g
Sodium:	1.3 g
Fat:	6.7 g
Saturated	2.6 g
Carbohydrate:	73.0 g
Sugars	30.0 g
Fibre:	0.2 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

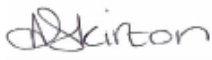
Compositional Data:	
Moisture Content	6% max

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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Signed		Name	Amanda Kirton
Date	02.07.2019	Position	Specifications Technologist