

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:	Peppercorn Sauce	Version : NS 2.0
Product Code:	ECPEPS/1b	
Product Description:	A dark brown viscous paste with particulates of pepper.	
Directions for Use:	Take 160g Jus Paste and mix with 880ml luke warm water. Mix well and bring to the boil. Simmer until thickened stirring continuously. Take off the heat and add 120ml Double Cream. Bring back to the boil and serve.	
Ingredients:	Beef Stock (Water, Beef Stock), Veal Stock (Water, Veal Juice, Veal Fat, Vegetable Juices (Onion, Carrot, Tomato, Mushroom, Garlic)), Modified Tapioca Starch, Sugar, Yeast Extracts, Flavourings, Salt, Cracked Black Peppercorns (3.4%), Glucose Syrup, Brandy (1.2%), Maltodextrin, Colour (Caramel), Ground Black Pepper, Sunflower Oil, Red Wine, Emulsifier (Mono- and di-glycerides of fatty acids).	
Allergens:	None	

Product Suitability Information:

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

Packaging & Storage Information:

Shelf life:	15 months.
Storage:	Cool, dry, ambient conditions.
Packaging:	800g packed in plastic PET Jars. Tamper evident. 2 x Shrink wrapped
Label Details:	Product name, batch code, best before end, production date, weight.
Application:	For use in food.

Origin Information:

Materials of Animal Origin:	Beef, Veal
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:	247 Kcal/1036Kj	
Protein:	19.8	G
Salt:	8.5	G
Sodium:	3.4	G
Fat:	1.5	G
	Saturates	0.26 G
Carbohydrate:	38.5	G
	Sugars:	11.2 G
	Fibre:	Trace 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 x10 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 <0.80Aw

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.

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Signed		Name	Amanda Kirton
Date	10.04.2019	Position	Specifications Technologist