

<b>PRODUCT SPECIFICATION</b>		 <i>Our passion. Your creation.</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>American BBQ Style Seasoning</b>	<b>Version : NS1.0</b>
<b>Product Code:</b>	<b>SW00194</b>	
<b>Product Description:</b>	A classic smokey BBQ flavour, sweet with a hint of spice.	
<b>Directions for Use:</b>	60g or as required per 1kg of protein/veg.	
<b>Ingredients:</b>	Demerara Sugar, Smoked Paprika, Tomato Powder, Salt, Cumin, Garlic Powder, Yeast Extract, Modified Tapioca Starch, Black Pepper, Coriander, Chilli Flakes, Green Bell Peppers, Citric Acid, Smoke Flavour, Sunflower Oil	
<b>Allergens:</b>	<b>None</b>	

**Product Suitability Information:**

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

**Packaging & Storage Information:**

<b>Shelf life:</b>	9 months
<b>Storage:</b>	Cool, dry, ambient conditions.
<b>Packaging:</b>	340g packed into lidded PET jars, shrink-wrapped. 2 x 340g Jars per case.
<b>Label Details:</b>	Product name, batch code, best before end, production date, barcode, weight.
<b>Application:</b>	For use in food.

**Origin Information:**

<b>Materials of Animal Origin:</b>	None
<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:	340kcal / 1429ki	
Protein:	8.6	G
Salt:	10.0	G
Sodium:	4.0	G
Fat:	4.6	G
	Saturates	0.5 G
Carbohydrate:	66.0	G
	Sugars:	38.4 G
Fibre	2.2	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 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>

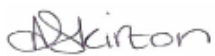
<b>Compositional Data:</b>	
Moisture Content	6% Max

**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>Signed</b>		<b>Name</b>	Amanda Kirton
<b>Date</b>	03.02.2020	<b>Position</b>	Specifications Technologist