



<b>PRODUCT SPECIFICATION</b>		 Brought to you by  SOLINA
<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>Jamaican Jerk Style Seasoning (280g)</b>	<b>Version: 1</b>
<b>Product Code:</b>	<b>SW00758</b>	
<b>Product Description:</b>	A light brown powder, with visual herb and chilli flakes. A flavour of allspice, garlic, onion, cinnamon, clove and bay. Rounding off with a building warmth of chilli heat.	
<b>Directions for Use:</b>	60g or as required per 1kg of protein/veg.	
<b>Ingredients:</b>	Dried Glucose Syrup, Sugar, Allspice, Salt, Tomato Powder, Garlic Powder, Onion Powder, Yeast Extract, Ground Ginger, Modified Tapioca Starch, Black Pepper, Chilli Flakes, Thyme, Chilli Powder, Ground Cinnamon, Scotch Bonnet Powder (1%), Colour (Caramel), Ground Clove, Citric Acid, Ground Bay, Paprika Extract, Smoked Maltodextrin, Ground Nutmeg.	
<b>Allergens:</b>	<b>None</b>	

**Product Suitability Information:**

<b>Vegan</b>	YES	<b>Coeliac</b>	YES	<b>Halal Certified</b>	NO
<b>Vegetarian</b>	YES	<b>Organic</b>	NO	<b>Kosher Certified</b>	NO

**Packaging & Storage Information:**

<b>Shelf life:</b>	9 months
<b>Storage:</b>	Cool, dry, ambient conditions.
<b>Packaging:</b>	280g packed into lidded PET jars, boxed. 4 x 280g per case. Food grade packaging materials.
<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>	<a href="#">Manufactured in the UK</a>

**Analytical Information:**

<b>Nutritional Data:</b>	
<i>Typical Nutritional Data per 100g:</i>	
Energy:	352kcal / 1477kJ
Protein:	4.3 g
Salt:	10.0 g
Sodium:	4.0 g
Fat:	2.2 g
Saturates	0.6 g
Carbohydrate:	76.7 g
Sugars:	23.9 g
Fibre:	4.0 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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Signed	<i>MR Beattie</i>	Name	Martin Beattie
Date	03.02.2026	Position	Specifications Technologist