



ISSUE NUMBER: 8
 REFERENCE: BI-0014
 AUTHORISED BY: TECHNICAL DEPT-

ISSUED BY: Malgorzata Ciechorska
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 DATE: 01/09/2021

RECEIVED
 Thomas Ridley QC Dept.
 8:40 am, 9 May 2022
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 No product information, ingredients, methods of production and storage or safety advice may change from time to time, and consumers should always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or appropriateness of any given product.

B.I.[Europe] Limited, UNIT 21-22 Kernan Drive Loughborough LE11 5JF

Product Specification

PRODUCT TITLE		ENGLISH MUSTARD	
DESCRIPTION		ENGLISH MUSTARD IN 5g SACHET	
BRAND		HARRISONS	
PRODUCT CODE		BI – 0014 Raw-0167	
BARCODE NUMBER		5013923000144	
SUPPLIER NAME & ADDRESS		B.I.[Europe] Limited UNIT 21-22 Kernan Drive Loughborough LE11 5JF	
TELEPHONE NUMBER		0150 9631650	
FAX NUMBER		0116 2766187	
E-MAIL ADDRESS		info@bilimited.com	
STORAGE TEMP	AMBIENT BELOW 25°C	UNIT PER OUTER	200
SHELF LIFE	18 MONTHS	LAYERS PER PALLET	10
UNIT WEIGHT	5g	CASES PER PALLET	240
CASE WEIGHT	1300g	CASES PER LAYER	24

INGREDIENT LIST (In descending order by weight)

Water, Spirit Vinegar, **Mustard** Powder, Salt, Sugar, Turmeric powder, Stabiliser (Xanthan Gum).

PACKAGING MATERIAL

INNER		OUTER	
LINER	NIL	CARTON	HARRISONS PRINTED DISPENSER BOX
SACHET FILM	PRINTED 45x90mm	LABEL	FINEST HARRISONS ENGLISH MUSTARD LABEL

ORGANOLEPTIC PROPERTIES

PHYSICAL APPEARANCE	Smooth yellow sauce
COLOUR	Bright mustard yellow
FLAVOUR	Hot fresh mustard
TEXTURE	Smooth
AROMA	Acidic mustard

QUALITY MANAGEMENT/ CONTROL

All products are manufactured and packed within H.A.C.C.P. guidelines in compliance with the requirements of the British Retail Consortium Global Standard for Food Safety and in accordance with Good Manufacturing practices. All staff are trained to Basic Food Hygiene Level.



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PROCESS DESCRIPTION

Ingredients are added to the mixing vessel and blended. Product is pumped, via metal detector, into a lined pallecon and held for QC checks. Bulk pallecon is then connected to pump and product is volumetrically filled to weight. Finished product is check-weighed every 30 minutes.

PHYSICAL PROPERTIES		MICROBIOLOGICAL SPECIFICATIONS		
Free from foreign bodies.			TARGET	REJECT
CHEMICAL PROPERTIES		TVC	< 10 cfu/g	>10,000 cfu/g
pH	3.20-3.80	Coliforms	< 10 cfu/g	>500 cfu/g
		S aureus	< 10 cfu/g	>100 cfu / g
		Yeasts & Moulds	< 10 cfu/g	>500 cfu/g
		Lactobacillus spp.	< 100 cfu/g	>500 cfu/g
		E coli	< 10 cfu/g	>10 cfu/g
		Listeria	Absent in 25g	Present in 25g
		Salmonella	Absent in 25 g	Present in 25g

NUTRITIONAL INFORMATION (per 100g as supplied)

PARAMETER	TYPICAL VALUE
Energy	125kcal
Energy	517kJ
Fat Total	8.2g
Saturates	0.5g
Carbohydrate Total	5.9g
Of which sugars	4.3g
Protein	4.6g
Salt	7.5g

SHELF LIFE, LABELLING & BATCH CODING

SHELF LIFE	18 months
PRODUCTION BATCH CODE	Julian date code- ie 7026 01 = 26/1/2017 (01 IS MACHINE NO.)
LABELLING	Product Name, Production Batch Code, BBE. Ingredients, Quantity & Weight



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ALLERGEN INFORMATION

ITEM	Present Yes / No	Source	ALLERGY ADVICE : CONTAINS
Peanuts & products thereof	No		
Other nuts & products thereof	No		
Eggs & products thereof	No		
Fish & products thereof	No		
Shellfish (Crustaceans & Molluscs) & products thereof	No		
Milk & dairy products	No		
Soybeans & products thereof	No		
Cereals containing gluten & products thereof	No		
Celery & products thereof	No		
Mustard & products thereof	Yes	Mustard powder	Mustard
Sesame & products thereof	No		
Sulphur dioxide & Sulphite (at levels above 10mg/kg SO ₂)	No		
Lupins & products thereof	No		

INTOLLERANCE DATA & ADDITIVES - This product is free from

	Yes / No	Contains
Maize derivatives	Yes	
Gluten	Yes	
Soya / Soya Products	Yes	
Animal derivatives (excluding dairy)	Yes	
Colours	Yes	
Flavourings	Yes	
Preservatives	Yes	
Fruit & derivatives	Yes	
Other Additives	No	Xanthan gum E415
Seeds / seed oil	Yes	
Added sugar	No	Sugar
Added salt	No	Salt
Garlic	Yes	
Sweeteners	Yes	
All GM ingredients (including processing aids)	Yes	
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Suitable for coeliacs	Yes	
Suitable for Halal diet	No	Not certified
Suitable for Kosher diet	No	Not certified



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Fax: 0116 276 6187

E mail: info@bilimited.com

Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification, please post a copy of the signed specification to the address above marked for the attention of the Technical Department.

If we do not receive a signed copy of the specification with 14 days, we will assume that you have accepted the updated specification.

On behalf of B I Limited

Customer Approval

Signed: _____

Signed: _____.

Name: Malgorzata Ciechorska

Name: _____.

Position : Technical Manager

Position : _____.

Date : 01/09/2021

Date : _____.