

PRODUCT SPECIFICATION

PRODUCT DETAILS					
Product Title	Honteri			Brand	Mizkan
Legal Description	Sweet cooking seasoning			Mizkan	IP0633
Marketing Description	A traditional, Japanese sweet seasoning (Mirin style), made from glucose syrup, spirit vinegar and sugar.			Recipe Code	
Spec Format	Multi Size Spec	Drained Weight	N/A	Version	19

SUPPLIER DETAILS				
Manufacturing site	Mills Hill Road, Middleton, Manchester M24 2ED			
Contacts	Email	Telephone Number	Job Function	Emergency Contact?
Site Security	Middleton.security@mizkan.co.uk 24 x 7 manned	01616556430	Site Security	Yes
Graham Houghton	Graham.houghton@mizkan.co.uk	01616556470	Technical Manager	No
Vincent O`Donnell	Vincent.odonnell@mizkan.co.uk	07786910600	Head of Channels	No

LABEL INFORMATION							
CSN Code	Case Size	Declared weight	Drained weight (g)	Tangometer Status	PMP/ Other artwork logos	Mizkan Label item codes	Barcodes
2000731	6x 275ml	275ml e	N/A	N/A	Export green dot	3014026	5060336500723
2000826	6x 275ml	275ml e	N/A	N/A	Additional Languages	3014416	5060336503359
2000732	6x 568ml	568ml e	N/A	N/A	Export green dot	3014029	5060336500747
2000827	6x 568ml	568ml e	N/A	N/A	Additional Languages	3014419	5060336503366
1001934	1 BIB (Bag in Box)	18L	N/A	N/A	Vegetarian, Gluten Free	Current: 3013857 New: 3014122	05060050030407
2000758	4 x 1.8L	1.8L e	N/A	N/A	Export green dot	3014091 3014092	5060336501102

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INGREDIENT LISTING
Glucose Syrup, Water, Spirit Vinegar, Fermented Rice Alcohol (water, rice, alcohol, salt, rice malt), Sugar, Acidity Regulator: Citric Acid, Cane Molasses.

INGREDIENT INFORMATION									
No	No.	Ingredients, Compound Ingredients	Total % as a % of Final Product	Additive function	Supplier	Country of Manufacture	Country of Origin	Declared Y/N	Position
1.		Glucose Syrup	Conf	N/A	Conf	UK	Poland Spain England Germany Netherlands	Y	1
2.		Water	Conf	N/A	Local water authority	UK	UK	Y	2
3		Spirit Vinegar	Conf	N/A	Conf	UK, Spain, Netherlands	UK, Spain, Netherlands	Y	3
4		Fermented Rice Alcohol	Conf	N/A	Conf	Japan	Vietnam, Japan	Y	4
	4	Water	Conf	N/A	Conf	Japan	Vietnam, Japan	Y	4
	4	Rice	Conf	N/A	Conf	Japan	Vietnam, Japan	Y	4
	4	Alcohol	Conf	N/A	Conf	Japan	Vietnam, Japan	Y	4
	4	Salt	Conf	N/A	Conf	Japan	Vietnam, Japan	Y	4
	4	Citric Acid	Conf	Acidity regulator	Conf	Japan	Vietnam, Japan,	N – carry over from raw material,	4

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							Thailand, Australia	no function in finished product hence does not need to be declared	
	4	Rice Malt	Conf	N/A	Conf	Japan	Vietnam, Japan	Y	4
5		Sugar	Conf	N/A	Conf	UK	UK, Mauritius, Mozambique	Y	5
6		Citric Acid	Conf	Acidity regulator	Conf	China	China	Y	6
7		Cane Molasses	Conf	N/A	Conf	UK	USA	Y	7

NUTRITIONAL INFORMATION

Calculated or Analysed		Analysed	
Method or Source of Data		UKAS Accredited	
As Sold	As Sold	As Sold	
	Per 100ml	Per Portion	N/A
Energy (kj)	1298	N/A	
Energy (kcal)	306	N/A	
Fat (g)	<0.5	N/A	
of which Saturates (g)	0.3	N/A	
Carbohydrate (g)	74	N/A	
of which sugars (g)	52	N/A	
Fibre (g)	0.6	N/A	
Protein (g)	<0.5	N/A	
Salt (g)	0.15	N/A	

CHEMICAL PARAMETERS

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Parameters	Target	Unit	Testing Frequency	Testing Method
pH	2.3-2.9	n/a	Every Batch	pH meter
Alcohol	<0.5	% w/v	Annually	UKAS accredited
Haze	Max 1.8	n/a	Every Batch	Turbidimeter + calculation
Brix	54-58	n/a	Every Batch	Refractometer
Specific Gravity	1.240-1.270	n/a	Every Batch	Density meter

MICROBIOLOGICAL SPECIFICATION							
Is the product commercially sterile? (If NO, please complete the table below)			Yes				
Comments			Because of high acidity and low pH of product, pathogenic microbial growth is not supported.				
Parameter	Typical values	Units	Accept	Max, Reject	Frequency of Testing	Method, Time, Temp	Appears on COA, COC
TVC	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A
Coliforms	<10	Cfu/g	<10	>10	Yearly	UKAS accredited method	N/A
Yeasts	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A
Moulds	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	
Enterobacteriaceae	N/A						
Salmonella species	N/A						
Listeria species	Negative	/25g	Negative	Positive	Yearly	UKAS accredited method	N/A
Listeria Monocytogens	N/A						
E. coli	N/A						
Bacillus cereus	N/A						
Coagulase Positive Staphylococcus	N/A						

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Clostridium Perfringens	N/A						
Campylobacter	N/A						
S. aureus	N/A						
Vibrio	N/A						

ALLERGEN INFORMATION				
ALLERGENS	Contains	Present on Line	Present on Site	Comments
Cereals containing Gluten / Cereal Derivatives	No	Yes	Yes	Barley and wheat used on site in the brewery. Strict allergen policy in place.
Wheat / Wheat Derivatives	No	Yes	Yes	Glucose syrup is derived from maize/ wheat, but it is exempt of allergen declaration as per REGULATION (EU) No 1169/2011 Annex II:
Barley / Barley Derivatives	No	Yes	Yes	Barley used on site in the brewery. Strict allergen handling policies in place.
Oats / Oat Derivatives	No	No	No	
Rye / Rye Derivatives	No	No	No	
Corn (maize) / Derivatives	Yes	Yes	Yes	Citric acid derived from corn.
Spelt / Kamut or their hybridised strains	No	No	No	
Milk / Milk Derivatives	No	No	No	
Peanuts / Peanut Derivatives	No	No	No	
Nuts / Nut Derivatives	No	No	No	

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Molluscs	No	No	No	
Shellfish	No	No	No	
Sesame Seeds / Sesame Seeds Derivatives	No	No	Yes	Sesame present in retained sample holding area. Strict allergen handling procedures in place.
Sulphur Dioxide and Sulphites >10ppm	No	Yes	Yes	Sulphites are added to other products. Strict allergen handling procedures in place.
Lupin / Lupin Derivatives	No	No	No	
Eggs / Egg Derivatives	No	No	Yes	Egg present in retained sample holding area. Strict allergen handling procedures in place.
Crustaceans/ Crustaceans Derivatives	No	No	No	
Fish / Fish Derivatives	No	No - for BIB Yes – for bottle format	Yes	Anchovy paste used in Worcester sauce brewing. CIP when allergen change over. Strict allergen handling procedures in place.
Celery / Celeriac / Derivatives	No	No	No	
Mustard / Mustard Derivatives	No	No	Yes	Mustard present in retained sample holding area. Strict allergen handling procedures in place.
Soya / Soya Derivatives	No	Yes	Yes	Strict allergen handling procedures in place.

Note: The information contained above relates to the presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.

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DIETARY SUITABILITY		
	Suitability	Additional Information
Suitable for Vegan Diet	No	Amylase used during production of fermented rice extract which is used as raw material in finished product.
Suitable for Vegetarian Diet	Yes	
Suitable for Coeliacs	Yes	Coeliac Society Certified
Suitable for Halal Diet	No	Not Certified
Suitable for Kosher Diet	No	Not Certified
Is the product organic?	No	

Note: The information contained above relates to the suitability based on the presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.

ADDITIVES (including preservative, sweeteners, colours, flavour enhancers, yeas/yeast extract, BHA/BHT)					
Name	E Number	Function	% in Final Product	Legal Limit	Declared?
Citric Acid	E330	Acidity Regulator	0.066	Quantum Satis	Y

TREATMENTS			
Has the material been treated with ionising radiation?	No		
List any testing for residues of below substances	Testing	Testing Frequency	Compliant with UK/EC legislation?
Pesticides / Herbicides / Fungicides	N/A	N/A	N/A

GMO	
Does the product or any of its ingredient contains GMO?	No
Identify ingredient contains / produced from GMO	N/A
Does the product contain Identity Preserved material? If yes, please identify.	No
Does genetically modified origin labelling require? If yes, please detail.	No
Does the product made using GM derived enzymes and cultures approved in the UK for food use? If yes, please identify.	No
If the product is of animal origin or contains ingredients of animal origin, were the animals fed on feed or feed ingredients derived from genetically modified materials?	N/A

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FOREIGN MATTER PREVENTION AND PRODUCT SAFETY				
CCP No	Process Step	Critical Limits	Control Measure	Frequency
Brewery				
22	Filtration	1 micron (bag filter)	Filter checks	Each despatch (start and end on low volume products)
26	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run
Bottling Hall (275ml and 568ml format)				
16	Inversion	Free from foreign bodies	Visibly Inspect inverter and ensure that air blowers are working	Pre-start up, Start-up checks and then Every half an hour Shift changeover checks.
20	Filtration	<1mm sauce 50micron vinegar intact and free from damage	In line filters are checked start and shift changeover and end of production	Pre-start, shift changeover End of production
21b	Lab analysis pH (1 sample per batch)	All product <3.6 / Brownie <4-5 / Balsamic <4	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run
Bottling Hall (18L and 1.8L format)				
6	Filtration	<50 micron intact and free from damage	In line filters are checked start and shift changeover and end of production	Pre-start, shift changeover End of production
16	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run

PACKAGING DETAILS						
CSN Code	Pack format	Packaging type and description		Material	Weight	Dimensions (mm)
2000731 & 2000826	6 x 275ml Glass Bottle	Primary	Bottle	Glass	150g	158 x 63 x 63mm
			Cap	Plastic (PP)	2.5g	32.5 x 19 x 32.5mm
			Label	Paper	Current: 0.51g New: 0.65g	Current: 50 x 128mm New: 50 x 174mm
		Secondary	Tray	Corrugate (Paper)	22g	191 x 128 x 50mm
		Primary	Bottle	Glass	275g	195 x 78 x 78mm

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2000732 & 2000827	6 x 568ml Glass Bottle		Cap	Plastic (PP)	2.5g	32.5 x 19 x 32.5mm
			Label	Paper	Current: 0.83g New: 0.98g	Current: 60.5 x 171mm New: 60.5 x 221mm
		Secondary	Tray	Corrugate (Paper)	29g	236 x 158 x 50mm
1001934	BIB- bag in box	Primary	Heat-sealed plastic bag with tap.	Nylon/LLDP E-LLDPE	120g	550 x 520 mm
		Secondary	Double wall box	Corrugated cardboard	467g	313 x 252 x 287mm
2000758	4 x 1.8L	Primary	Bottle	PET	73.5g	255 x 135
			Cap	HDP	c. 5.4g without wad	W 42.75mm +/- 0.30mm, H23.15mm +/-0.20
			Label	Matt Wine	0.77kg per 1000	65 x 125 mm
		Secondary	Tray	BP0830	0.2289 KG	275mm x 190mm x 257mm

PALLETIZATION

Pallet Type	Euro	Pallet net weight (kg) 275ml	521.83
		Pallet net weight (kg) 568ml	513.25
		Pallet net weight (kg) 1.8L	675.2
		Pallet net weight (kg) 18L	1084
No. of units or cases per layer 275ml	36	Pallet gross weight (kg) 275ml	791.4
No. of units or cases per layer 568ml	24	Pallet gross weight (kg) 568ml	749
No. of units or cases per layer 1.8L	16	Pallet gross weight (kg) 1.8L	705.2
No. of units or cases per layer 18L	12	Pallet gross weight (kg) 18L	1157
No. of layers per pallet 275ml	7	Maximum height (mm) 275ml	1271
No. of layers per pallet 568ml	5	Maximum height (mm) 568ml	1159
No. of layers per pallet 1.8L	4	Maximum height (mm) 1.8L	1226
No. of layers per pallet 18L	4	Maximum height (mm) 18L	1402

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Total no. of units or cases per pallet 275ml	252	Recommended stacking limit (palletted unit)	1
Total no. of units or cases per pallet 568ml	120		
Total no. of units or cases per pallet 1.8L	64		
Total no. of units or cases per pallet 18L	48		

PRODUCT CODING AND STORAGE						
Shelf Life	Unopened 275ml and 568ml	548 days		Storage Temperature °C	Opened (min-max)	15-30°C
	Opened 275ml and 568ml	42 days				
	Unopened 1.8L	540 days			Unopened (min-max)	15-30°C
	Opened 1.8L	42 days				
	Unopened 18L	365 days		Coding position on pack	Top of bottle (275ml, 568ml and 1.8L), Top of box (18L) Customer label (1000L)	
	Opened 18L	n/a				
	Unopened 1000L	61 days		Explanation of Coding	Julian Code: L4222J (J – site code) BB: MMM/YYYY	
	Opened 1000L	n/a				
Storage Instruction		<p>Best Before: See cap.</p> <p>Bottles: Store in a cool, dry & dark place. Once opened, refrigerate and consume within 6 weeks.</p> <p>BIB: Store in a cool dry place, away from direct sunlight. After opening, re-seal to minimize contact with air.</p>				

VERSION CONTROL			
Version	Date	Created By	Changes

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1			
2	16/03/15	C. Medlycott	Salt level amended, Haze and Acidity amended
3	26/03/15	C. Medlycott	Available carbohydrate value amended.
4	29/04/15	C. Medlycott	pH level amended
5	09/06/16	C. Medlycott	Nutritional amended from 100g to 100ml
6	06//04/17	C. Medlycott	nutritional amended in line with annual tolerances review, additional CSN added
7	30/06/2017	SN	Contact updated
8	26.07.2017	Timea Szabo	Spec review – spec format, contacts, packaging, allergen and storage update, additional sections added
9	24.10.2019	Timea Szabo	Recipe, additive, allergen table update with phosphoric acid change to citric acid. Packaging and palletization details updated
10	09.12.2019	Jugal Pakkan	Removed 2000426, 2000176, 1001963,1001962, 1001788, 1001401 & 1001424 from label information and packaging
11	28.02.2020	Timea Szabo	Allergen information amended
12	28.07.2020	Timea Szabo	Small bottle formats added.
13	15.10.2020	Timea Szabo	COO updated for spirit vinegar
14	07.01.2022	T Szabo	New 1.8L format added
15	25.01.2022	T Szabo	Coeliac suitability added
16	20.01.2023	Ildiko Kiss	Chemical parameter- Haze updated as per site information.
17	06.03.2023	Ildiko Kiss	New, additional language label information of 275ml & 568ml added with new product codes & barcodes. Storage instruction updated.
18	12/05/2023	Ildiko Kiss	BIB New Item number added, 275ml & 568ml label dimensions updated.
19	16/05/2023	Ildiko Kiss	New label weights added to 275ml and 568ml.

SIGN OFF					
Confirmed By		Approved By			
NPD Manager	Date	Technical Manager	Date	Specification Manager	Date
				Ildiko Kiss	16.05.2023