



PRODUCT SPECIFICATION		 Brought to you by  SOLINA
ESSENTIAL CUISINE LTD. BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH TEL: 01606 541490 FAX: 01606 541499		
Product:	Signature Beef Jus (1L)	Version: 1
Product Code:	SW00854	
Product Description:	A brown gelatinous liquid with the flavour of beef jus. Our Signature Beef Jus is meaty, robust and full of rich flavour. The perfect base to create your own sauces.	
Directions for Use:	Ready to use. Empty into a pan and cook through.	
Ingredients:	Reduced Beef Stock made from Water, Beef Bones, Carrot, Onion, Tomato Purée, Leek, Garlic, Lovage, Juniper Berry, Black Pepper, Thyme, Rosemary, Bay Leaf.	
Allergens:	None	

Product Suitability Information:

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

Packaging & Storage Information:

Shelf life:	18 months unopened. Once opened store in a refrigerator at <5°C and use within 3 days.
Storage:	Cool, dry, ambient conditions. Once opened, keep refrigerated.
Packaging:	Commercially sterile. 1ltr Tetra-pak. Cardboard outer case. 6x1ltr packs per case.
Label Details:	Product name, batch code, best before end, production date, barcode, weight.
Application:	For use in food.

Origin Information:

Materials of Animal Origin:	Beef bones
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:	<a href="#">Manufactured in Finland</a>

**Analytical Information:**

<b>Nutritional Data:</b>	
<i>Typical Nutritional Data per 100g:</i>	
Energy:	72kcal / 306kJ
Protein:	14.0 g
Salt:	0.8 g
Sodium:	0.32 g
Fat:	0.8 g
Saturates	0.4 g
Carbohydrate:	2.2 g
Sugars:	2.0 g
Fibre:	0.9 g

<b>Microbiological Specification:</b>		
<i>Enumeration per g sample:</i>		
Micro-organism	Target	Maximum
ACC	$< 1 \times 10^3$	$1 \times 10^5$
Coliforms	$< 1 \times 10^2$	$1 \times 10^3$
E. coli	$< 1 \times 10$	$1 \times 10^2$
C. perfringens	$< 1 \times 10$	$1 \times 10^2$
Yeasts & Mould	$< 1 \times 10^3$	$1 \times 10^4$
Salmonella spp.	Not Detected in 25g	Not Detected in 25g
B. cereus	$< 1 \times 10^2$	$1 \times 10^3$
S. aureus	$< 1 \times 10$	$1 \times 10^2$

<b>Compositional Data:</b>	
Moisture Content	85% +/-3

**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	MR Beattie	Name	Martin Beattie
Date	04.02.2025	Position	Specifications Technologist