

<h1>PRODUCT SPECIFICATION</h1>		 Our passion. Your creation.
<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>Signature Red Wine Jus (1ltr)</b>	<b>Version: 1</b>
<b>Product Code:</b>	<b>SW00551</b>	
<b>Product Description:</b>	<b>A brown gelatinous liquid with the flavour of a red wine beef jus. (Set at low temperatures). Our signature red wine jus boasts a rich and robust flavour, with a mirror like sheen and viscous mouth feel.</b>	
<b>Directions for Use:</b>	Shake before use. Simply empty contents into a suitable saucepan and heat gently until simmering.	
<b>Ingredients:</b>	Reduced Beef Stock (made from Water, Beef Bones (46%), Onion, Carrot, Leek, Garlic, Thyme, Rosemary, Black Pepper, Bay Leaf), Red Wine (17%), Tomato Paste, Red Wine Vinegar, Brown Sugar, Salt.	
<b>Allergens:</b>	<b>None</b>	

**Product Suitability Information:**

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

**Packaging & Storage Information:**

<b>Shelf life:</b>	24 months unopened. Once opened 3 days, stored in a refrigerator.
<b>Storage:</b>	Cool, dry, ambient conditions.
<b>Packaging:</b>	Commercially sterile. 1ltr Tetra-pak. Cardboard outer case. 6x1ltr packs 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>	Beef Bone Stock
<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 Norway</a>

**Analytical Information:**

<b>Nutritional Data:</b>	
<i>Typical Nutritional Data per 100g:</i>	
Energy:	65kcal / 273kJ
Protein:	14.5 g
Salt:	0.7 g
Sodium:	- g
Fat:	0.1 g
Saturates	0.0 g
Carbohydrate:	1.3 g
Sugars:	1.2 g
Fibre:	- 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	87% +/- 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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<b>Signed</b>		<b>Name</b>	Chris Jackson
<b>Date</b>	09.10.2023	<b>Position</b>	Specification Technologist