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# SW00805 Jalfrezi Seasoning 650g



TECHNICAL SPECIFICATION

#### Description / Application

Jalfrezi Seasoning - SW00805

Legal Name - Seasoning

This product is destined for the production of food. Food Grade Quality. This product complies with EU regulation in force.

#### Recommended Dosage & Technical Information

Usage rate: 3% or as required

#### Sensorial Properties

A orange/caramel coloured powder with visual bell pepper. With a flavour of cumin, coriander and green pepper.

#### Ingredients list & Recommended Declaration

## Ingredients list:

Chicory Extract, Herbs & Spices (Cumin, Turmeric, Chilli, Paprika, Coriander, Ginger, Fennel, Cinnamon, Cardamom, Black Pepper, Bay Leaf Powder, Nutmeg, Clove), Tomato Powder, Yeast Extract, Onion Powder, Garlic Powder, Green Peppers, Red Peppers, Natural Flavouring, Colour (Plain Caramel), Rapeseed Oil\*, Citric Acid.

## Legislation & Additional Information

The product corresponds to the guidelines of the EU. The national food regulations have to be checked in detail.

# Best Before Date / Storage & Transport Conditions

12 Months

Store in cool, dry, ambient conditions, in the genuine packaging carefully closed safe from the light and moisture

#### Packaging

650g packed into plastic pots.

Food grade packaging materials.

## Microbiological Values

# Enumeration per g sample:

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>

This product is manufactured In The United Kingdom Page 1 of 3 Issue No: 2 Issue

<sup>\*</sup>denotes a processing aid



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# Chemical & Nutritional Specifications( / 100 g) - calculated values

Energy (kCal/kJ)	286 / 1200
Fat (g)	3.6
of which saturates (g)	0.5
Carbohydrates (g)	27.5
of which sugars (g)	9.7
Fiber (g)	55.6
Protein (g)	8.0
Salt (g)	0.8

# Allergens Information\*

Peanuts and products thereof	absence
Nuts and products thereof	absence
Wheat (cereal)	absence
Cereals containing gluten and products thereof	absence
Crustaceans and products thereof	absence
Molluscs and products thereof	absence
Fish and products thereof	absence
Eggs and products thereof	absence
Milk and products thereof (including lactose)	absence
Soyabeans and products thereof	absence
Lupin and products thereof	absence
Sesame seeds and products thereof	absence
Mustard and products thereof	absence
Celery and products thereof	absence
Sulphites at concentrations of more than 10 mg/kg	absence

# **Product Suitability Information**

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

# **GMO Information\***

This product is not subjected to the obligation of GMO labelling.

# Ionisation Information\*

This product has not been ionised and does not contain any ionised ingredients.

# Chemical contaminants Information\*

This product is in accordance with the European regulation concerning pesticides, heavy metals and mycotoxins.



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#### Safety and First Aid

#### Hazards identification:

No harm to health are known or expected at a proper use of this product. This product is not classified as an hazardous substance according to Regulation EC 1272/2008; it is therefore not subject to labelling requirements concerning Directive 67/548/EEC or 1999/45/FC.

## Safety Data Sheet:

This product is not classified within the meaning of Regulation EC 1907/2006; It is a Food ingredient and it is not subject to a Safety Data Sheet for the purposes of this regulation.

#### Remark

The information provided in this product specification is correct to the best of our knowledge, information and belief at the date of its publication. It is the customer's final responsibility to ensure that the usage of this product and the levels of such usage are permitted according to the relevant laws and regulations governing the application for which the product is intended. Local regulations apply in all cases. None of the information can be copied, published or used without written permission of Essential Cuisine.

\* Allergens labelling: As per Regulation 1169/2011/EU; GMO: As per Regulation 1829/2003/EC et 1830/2003/EC; Ionisation: As per Directive 1999/2/EC; Contaminants: As per Regulations 1881/2006/EU, 396/2005/EC et 1333/2008/EU

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