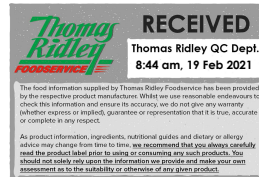


Supplier's Product Code : 23476 (2x1kg)
 Product Added : 22 March 2013
 Last Updated by Supplier : 15 February 2021
 erudus id : 1283fb50d42f4c46ac56c83a0dac329c



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Major Roast Onion Stock Base (2 x 1kg)

Product Description:

Major Roast Onion Stock Base Paste 2x1kg For a rich, caramelised onion flavour look no further. Add to any dish to create a delicious roasted taste and aroma. (Yields 100 litres per case). Gluten Free – Vegan – Vegetarian – Halal Suitable – No Declarable Allergens.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Gravy / Bouillon

Supplier's Product Code :
23476 (2x1kg)
Supplier: Major International Ltd
 Major House, Higham Business Park
 Bury Close
 Higham Ferrers
 Northants
 NN10 8HQ
 England
 P: 01933 356012

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5023212234761	Outer Case Length :	260 mm
Packaging Type Description :	Case	Outer Case Width :	130 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	110 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.15 kg
		Product Net Weight :	2.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	31 Cases	Pallet Height :	1.40 MTR
Quantity of Layers Per Pallet :	11 Layers	Pallet Gross Weight :	755.00 kg
Quantity of Cases Per Pallet :	341 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	183 Days	Delivery Lead Time :	14 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	120.00 g	Steel :	0.00 g
Paper/Board :	30.00 g	Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	1,000.00 g	Wood Total :	15,000.00 g
Paper/Board :	6,000.00 g	Is Pallet Returnable? :	No

Other Information

Supplier Comments :
1kg makes up to 50 litres of stock once diluted.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Netherlands (the)
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Additional Origin Details :

Roast Onion Stock Base is manufactured in The Netherlands.

Water (Netherlands),
Salt (UK),
Molasses (Mauritius),
Maltodextrin (Belgium),
Glucose Syrup (Belgium),
Roast Onion Powder (Poland, Netherlands, Spain)
Sugar (UK, Australia, Barbados, Belize, Brazil, Cambodia, Guyana, Fiji, Jamaica, Lao, Reunion, POTENTIAL Mozambique, Dominican Republic, Mauritius, Guadeloupe.
Roast Onion Extract (USA),
Sunflower Oil (EU - Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, UK) Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay.
Onion Powder (USA),
Yeast Extract (Netherlands)

Inner Pack Information

Internal GTIN :	5023212674321
Packaging Type Description :	Plastic Tub
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	130 mm
Inner Unit Height :	110 mm
Inner Unit Width :	130 mm
Weight/Volume :	1kg net.

Handling Information

Directions For Use :
Dissolve 20 - 25g (1 level to 1 heaped dessertspoon) depending on taste, into 1 litre of boiling water and whisk or add directly into a sauce.

Storage Instructions :
Before opening, store in a cool, dry place. Once opened use within 3 months or by best before date and keep pot tightly closed and chilled <5degC between use.

Dietary Information

Ingredients :

water, salt, molasses, maltodextrin, dried glucose syrup, roast onion powder, sugar, roast onion extract, sunflower oil, onion powder, yeast extract

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,185.00 kJ
Energy per 100 G\ML :	281.00 kcal
Fat per 100 G\ML :	5.7 g
- of which Saturates per 100 G\ML :	1.8 g
- of which Mono-unsaturates per 100 G\ML :	1.2 g
- of which Polyunsaturates per 100 G\ML :	2.4 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G\ML :	56.3 g
- of which Sugars per 100 G\ML :	27.5 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	0.7 g
Protein per 100 G\ML :	1.7 g
Salt per 100 G\ML :	14.2 g
Sodium per 100 G\ML :	5.6 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G\ML (UK\FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	46.00 g
Paper/Board :	11.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRC Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	Yes
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Sedex	
Intra Stat/Taric Code :	2104 2000
Identification/Health Marks :	NL 3383 EC

Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every Batch	<500	500	100g	
Clostridium Perfringens (cfu/g or ml)	Every Batch	<100	100	100g	
E. Coli (cfu/g or ml)	Every Batch	<10	10	100g	
Enterobacteriaceae (cfu/g or ml)	Every Batch	<100	100	100g	
Listeria SPP	Every Batch	=0	0	25g	
Moulds (cfu/g or ml)	Every Batch	<500	500	100g	
Salmonella	Every Batch	=0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<100	100	100g	
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<10000	100000	100g	
Yeast (cfu/g or ml)	Every Batch	<500	500	100g	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
pH	Every Batch	=4	2 to 4	100g	
Salt Content (%)	Every Batch	=13.5	11 to 16	100g	