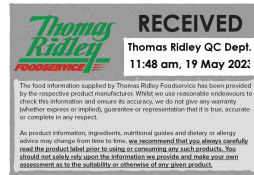


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

RH Amar: MJ060 - GIV: 38607 (2x2kg)
25 February 2015
07 September 2022
c0f740d12c7b48858ec1a3072358d621



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Major Basics Beef Flavour Bouillon Powder (2 x 2kg)

Short Product Name:
Beef Flavour Bouillon Powder

Product Description:
Major Basics Beef Flavour Bouillon Powder Mix (2x2kg) A simple way to enhance your dishes, adding vegan beef flavour to your sauces, soups, pies, gravies or casseroles to deliver amazing flavours. (Yields up to 200 litres per case). Gluten Free - Halal Certified - Vegan - Vegetarian - No Declarable Allergens.

General Information

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

Supplier's Product Code :
RH Amar: MJ060 - GIV: 38607 (2x2kg)
Supplier: Givaudan UK Ltd
Major House, Higham Business Park
Bury Close
Higham Ferrers

NN10 8HQ
England
P: 01933 356012

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5023212606834	Outer Case Length :	195 mm
Packaging Type Description :	Case	Outer Case Width :	195 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	260 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.29 kg
		Product Net Weight :	4.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	30 Cases	Pallet Height :	1.40 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	667.00 kg
Quantity of Cases Per Pallet :	150 Cases		

Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	274 Days	Delivery Lead Time :	14 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	20.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	0.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	1,000.00 g	Wood Total :	15,000.00 g
Paper/Board :	7,500.00 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:
2kg makes up to 100 litres of Bouillon (once diluted)

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Belgium
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Additional Origin Details :

Basics Beef Bouillon Powder is manufactured in Belgium.
Dextrose (Netherlands),
Salt (UK),
Yeast Extracts (Netherlands),
Natural Flavouring (Germany),
Sugar (UK),
Sunflower Oil (UK, France, Holland, Germany, Belgium)

Inner Pack Information

Internal GTIN :	5023212386064
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Packaging Type Description :	Plastic Tub
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Variable Weight Consumer Item :	No
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Net Drained Weight :	Not specified.
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Inner Unit Length :	200 mm
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Inner Unit Height :	124 mm
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Inner Unit Width :	200 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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Weight/Volume :

2kg net

Handling Information

Directions For Use :

Dissolve 1 level scoop (10g), into 0.5 litre of boiling water or 2 level scoops (20g), into 1 litre of boiling water. Stir and simmer for 3 minutes or mix directly into sauce.

Storage Instructions :

Before opening store in a cool, dry place. Once opened reseal after use and keep in a cool, dry place.

Dietary Information

Ingredients :

Dextrose, salt, yeast extracts, sugar, natural flavoring, sunflower oil, anti-caking agent: silicon dioxide.

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 :	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,000.00 kJ
Energy per 100 G/ML :	240.00 kcal
Fat per 100 G/ML :	2 g
- of which Saturates per 100 G/ML :	1 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	49 g
- of which Sugars per 100 G/ML :	47 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	Not specified.
Protein per 100 G/ML :	8 g
Salt per 100 G/ML :	34 g
Sodium per 100 G\ML :	Not specified.

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 :	306.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

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

Accreditations / Certifications / Assurance Schemes

BRCGS 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
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

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	25g	
Clostridium Perfringens (cfu/g or ml)	Every Batch	<100	100	25g	
Coliforms (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	=10	10	25g	
Moulds (cfu/g or ml)	Every Batch	<500	500	100g	
Salmonella	Every Batch	=0	0	25g	
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
Moisture (%)	Every Batch	<6	0 to 6	100g	
Salt Content (%)	Every Batch	=35	30 to 40	100g	