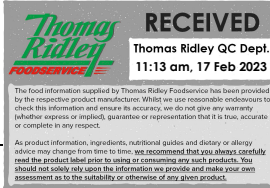


SEASONERS FINE FOODS LIMITED

Product Data Sheet



<b>Head Office &amp; Manufacturing Site</b> The Old Peeling Station Moston Road Middleton Junction Manchester M24 1SF Telephone/Fax: 0161 643 9600 Website: www.seasoners.co.uk				<b>Contacts</b> Commercial Stewart Muller <a href="mailto:sales@seasoners.co.uk">sales@seasoners.co.uk</a> Production Aaron Muller <a href="mailto:aaron@seasoners.co.uk">aaron@seasoners.co.uk</a> Technical Aaron Muller <a href="mailto:aaron@seasoners.co.uk">aaron@seasoners.co.uk</a>						
				<b>Product Description:</b> A mixture of vegetables in a spicy mustard sauce.						
<b>Product Name: SEASONERS PICCALILLI</b>				<b>Declared Weight: 2.4KG Durability: 2 YEARS</b>						
<b>Ingredient % Country of Origin</b>				<b>Ingredient Listing:</b> Vegetables in variable proportions (Rehydrated Onion, Cauliflower, Gherkin)(55%), Water, Sugar, Malt Vinegar, Thickener (Modified Maize Starch), Acidity Regulator (Acetic Acid), Turmeric, <b>MUSTARD.</b>						
Vegetables 55% EU / China				<b>Allergen Warnings:</b> Contains: <b>MUSTARD</b> <b>Storage Instructions</b> Once opened keep refrigerated & consume within 6 weeks <b>Usage Instructions</b> None <b>Coding Format</b> Lot Number / Time / BBE / Month / Year <b>6047 12:26</b> <b>BBE FEB 2016</b>						
Water UK										
Sugar EU										
Malt Vinegar UK										
modified Maize Starch EU										
Acetic acid EU										
Turmeric India										
Mustard USA										
<b>Nutritional Information:</b>										
	Energy (kJ)	Energy (kcal)	Protein	Carbohydrate	of which sugars	Fat	of which saturates	Fibre	Salt	
(Figures given are Typical per 100g as consumed)	354	83	1.4	14.8	9.1	0.5	0.1	1.1	0.3	
<b>Allergens &amp; Product Suitability</b>										
<b>Free From</b>			<b>Yes / No</b>	<b>Comment</b>	<b>Free From</b>			<b>Yes / No</b>	<b>Comment</b>	
Cereals containing gluten			N	Barley at < 10PPM	Genetically Modified Material			Y		
Crustaceans			Y		Irradiated Material			Y		
Eggs			Y	Used on site	Starches			N	Modified maize starch	
Fish			Y		Artificial Colours			Y		
Peanuts			Y		Natural Colours			Y		
Soybeans			Y	Used on site	BHA / BHT			Y		
Milk (including lactose)			Y	Used on site	Preservatives			Y		
Nuts			Y		Monosodium Glutamate			Y		
Celery			Y	Used on site	Other Additives -			N	Acetic Acid	
Mustard			N	In recipe	Yeast & Yeast Extracts			Y		
Sesame			Y	Used on site						
Sulphur Dioxide & Sulphites			Y	Used on site	<u>Suitable For</u>					
Lupin			Y		Vegetarians			YES		
Molluscs			Y		Vegans			YES		
<b>Product Standards</b>										
<b>Microbiological Criteria</b>			<u>Target</u>	<u>Maximum</u>	<b>Packaging Details</b>		<u>Material</u>	<u>Weights</u>		
Total Viable Count / g			< 1000	< 10,000	Primary (Container)		Plastic	94g		
Yeasts & Moulds / g			< 20	< 200	Primary (Cap/Lid)		Plastic	12g		
Coliforms / g			< 20	< 200	Primary Label		Paper	1g		
E.coli / g			< 10	< 100	Secondary		Cardboard	35g		
Enterobacteriaceae / g			< 10	< 100	Secondary Label		Paper	none		
S.aureus / g			< 20	< 200	Shrink Wrap		Plastic	25g		
B.cereus / g			<20	< 200	Layer Cards		Cardboard	1.5kg		
Salmonella spp. / 25g			Not Detected		Pallet		Wood	35kg		
Listeria spp. / 25g			Not Detected		Pallet Wrap		Plastic	1.2kg		
<b>Chemical Criteria</b>				<u>Target</u>	<u>Tolerance</u>	<u>Tested</u>	<u>Palletisation</u>		<u>EAN CODE</u>	
Acid				2.5	+/- 0.5	Each Batch	Units per Case	2	Unit: 5031896000121	
Salt				1.5	+/- 0.5	Each Batch	Cases per Layer	40	Case: N/A	
pH				3.25	+/- 0.25	Each Batch	Layers per Pallet	4		
							Cases per Pallet	160		

NOTE: The contents of this specification will be deemed accepted unless otherwise advised within 14 days of the date of issue.