



			Natural flavouring in accordance to EU food legislation.		<b>Salmonella (in 25g)-</b> Target/Unacceptable = Not Detected  <b>Bacillus (cfu/g)</b> Target = <100 Unacceptable = >1,000			
<b>Salt</b>	<2%	UK & EU	Crystalline, white, odourless. Min levels of Sodium ferrocyanide E535: anti-caking agent.	<b>Moisture:</b> 0.2%		Indefinite – Recommend min 24 months.	No	No
<b>Mustard Seeds</b>	<2%	Canada & USA	Brown in colour, smooth- flowing, free from hard lumps.	N/A		2 years	No	No
<b>Herbs</b>	<2%	Egypt, Turkey, Albania, Morocco, Poland, UK	Free flowing, blend of steam herbs incl. Basil, Oregano, Parsley, Marjoram, Sage, Thyme, Coriander. Light to mid green in colour.	Moisture : 12% Aw : <.65.		12 months	No	No
<b>Coriander</b>	<2%	Bulgaria/Romania/Ukraine/Russia	Green to dark green, typical of dried coriander leaf. Fresh and characteristic of coriander leaf, free from off flavours and odours	Moisture: <8%		24 Months	No	No
<b>Turmeric</b>	<2%	India	Yellow free flowing powder, slightly bitter taste. Earthy odour.	N/A		24 Months	No	No
<b>Colour: Lutetin</b>	<2%	India	Yellow/brown viscous liquid	pH: 4 Aw: N/A		18 Months	No	No
<b>Colour: Caramel</b>	<2%	UK	Dark brown free flowing powder, caramel flavour and odour	pH: 4-5 Aw: N/A		24 Months	No	No
<b>Stabiliser: Xanthan Gum</b>	<2%	China	White or light-yellow powder, with slight odour.	<b>pH:</b> @1.0%: 6.0 – 8.0		2 years from production	No	No
<b>Preservative: Potassium sorbate</b>	<2%	China	White to off-white granular. Slight characteristic odour.	<b>pH:</b> 8.5 – 10.5, <b>Heat Stability:</b> No change in colour after heating for 90 mins at 105°C, <b>Melting point:</b> 133-135°C		2 years	No	No