

Ingredient	% w/w product as sold	Country of origin	Physical attributes: please describe each ingredient with at least one of the following attributes: Appearance , Aroma , Size , Texture or Other .	Chemical attributes: please use at least one of the following attributes: Aw, % moisture, pH, % salt, ERH, Heat Process (specify time and temperature) or Other.	Microbiological standard	Shelf life	GM	Irradiated
Rapeseed Oil	45 – 50%	UK & EU incl. Germany, Belgium, Netherlands	Clear, refined, bleached, and deodorised liquid with bland taste	Moisture: 0.05%, Salt: 0g,		4 weeks	No	No
Water	20 – 25%	NI	Clear, odourless, liquid.	pH 5-10, Hexane Extractable Material <100, Chemical Oxygen Demand - <5000, Suspended Solids (SS) <1500	Final Product Microbiological Standards: Total Viable Count (cfu/g)-	Indefinite	No	No
White Wine Vinegar	12%	Spain	Liquid, pale straw to amber colour.	pH <3.0.	Target = <1,000 Unacceptable=	6 months	No	No
Sugar	6 – 11%	UK	White, free flowing crystalline, free from abnormal odours, flavours and free from visible extraneous material. Free from bone char.	Below 65%RH and at 10-20°C avoiding temperature fluctuations more than 5°C in any 24h period.		In excess of 18 months with good storage practise.	No	No
Khune Mustard (water, spirit vinegar, mustard seeds, salt, curcuma, caramel sugar syrup, natural flavouring)	6%	UK, Belgium, Canada, USA, India, China, Mexico.	Dark yellow colour, smooth & lump free consistency. Sugar is free from bone char	pH 3.4 – 3.6		9 months	No	No
Dijon Mustard (water, mustard seeds, spirit vinegar, salt)	2 – 7%	India & EU incl Germany, Poland, Netherlands.	Yellow, lump free paste. Spice- curcuma Caramel Sugar Syrup: free from bone char.	pH 3.6, viscosity 1-4.5,Density 1.049 g/ml.		9 months	No	No

			Natural flavouring in accordance to EU food legislation.		Salmonella (in 25g)- Target/Unacceptable			
Salt	<2%	UK & EU	Crystalline, white, odourless. Min levels of Sodium ferrocyanide E535: anti-caking agent.	Moisture: 0.2%	= Not Detected Bacillus (cfu/g) Target = <100	Indefinite – Recommend min 24 months.	No	No
Mustard Seeds	<2%	Canada & USA	Brown in colour, smooth- flowing, free from hard lumps.	N/A	Unacceptable = >1,000	2 years	No	No
Herbs	<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
Coriander	<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
Turmeric	<2%	India	Yellow free flowing powder, slightly bitter taste. Earthy odour.	N/A		24 Months	No	No
Colour: Lutetin	<2%	India	Yellow/brown viscous liquid	pH: 4 Aw: N/A		18 Months	No	No
Colour: Caramel	<2%	UK	Dark brown free flowing powder, caramel flavour and odour	pH: 4-5 Aw: N/A		24 Months	No	No
Stabiliser: Xanthan Gum	<2%	China	White or light-yellow powder, with slight odour.	pH: @1.0%: 6.0 – 8.0		2 years from production	No	No
Preservative: Potassium sorbate	<2%	China	White to off-white granular. Slight characteristic odour.	pH: 8.5 – 10.5, Heat Stability: No change in colour after heating for 90 mins at 105°C, Melting point: 133-135°C		2 years	No	No