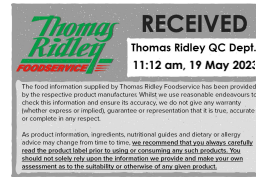


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

RH Amar: MJ070 - GIV: 38507
12 December 2014
15 September 2022
692798020b54489f83b2e4621aebb5ef



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Major Veal Jus powder (2x1kg)

Short Product Name:
Veal Jus powder

Product Description:

Major Veal Jus Powder (2x1kg) Offering a real meaty taste and smooth mouth feel, the Major Veal Jus powder provides the perfect building block to create that special sauce. (Yields 33.2 litres per case). Gluten Free - No Declarable Allergens.

General Information

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

Supplier's Product Code :
RH Amar: MJ070 - GIV: 38507
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 :	5023212705834	Outer Case Length :	290 mm
Packaging Type Description :	Plastic Tub	Outer Case Width :	145 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	140 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	2.18 kg
		Product Net Weight :	2.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	30 Cases	Pallet Height :	0.70 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	321.00 kg
Quantity of Cases Per Pallet :	150 Cases		

Logistical Information

Shelf Life from Time of Production :	548 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	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 :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :	None
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INNER PRODUCT

Origin Information

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

Modified Potato Starch (Netherlands, Germany),
Chicken Fat (UK),
Light Muscavado Sugar (Mauritius)
Salt (UK),
Onion Powder (USA)
Tomato Powder (Spain)
Yeast Extract(Brazil),
Powdered Cooked Veal (Netherlands),
Natural Veal Flavouring (Germany),
Yeast Extract (Netherlands)
Beef Extract Powder (Brazil)
Yeast Extract (USA),
Ammonium Caramel Powder (EU)
White Wine Powder (France),
Pepper Powder (India)

Inner Pack Information

Internal GTIN :	5023212385074
Packaging Type Description :	Plastic Tub
Variable Weight Consumer Item :	No
Net Drained Weight :	0.000 kg

Inner Unit Length :	145 mm
Inner Unit Height :	145 mm
Inner Unit Width :	145 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume :

1kg

Handling Information

Directions For Use :	stir 60 - 75g of powder into 1l of boiling water and whisk or add directly into sauce
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Storage Instructions :

store at ambient in a cool dry place, once opened store in a dry cool place in a sealed container.

Dietary Information

Ingredients :

Modified potato starch, chicken fat, brown sugar, yeast extract, salt, onion powder, tomato powder, veal, natural flavouring, colour; ammonia caramel. Dried beef extract, anti-caking agent; silicon dioxide. Stabilizer; guar gum. Acidity regulator; succinic acid. White wine powder, black pepper 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 :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	0.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,500.00 kJ
Energy per 100 G/ML :	360.00 kcal
Fat per 100 G/ML :	12 g
- of which Saturates per 100 G/ML :	4 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 :	54 g
- of which Sugars per 100 G/ML :	13 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 :	9 g
Salt per 100 G/ML :	11 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	
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	0 to 4	100g	
Salt Content (%)	Every Batch	>12	10 to 13	100g	