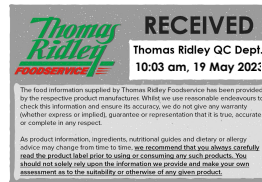


Supplier's Product Code :
 Product Added :
 Last Updated by Supplier :
 erudus id :

RH Amar: MJ007 - GIV: 23469 (2x1kg)
 22 October 2014
 07 September 2022
 db1c9bd3337a438ea13b47890cbd0edf



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Major Lamb Stock Base Paste (2 x 1kg)

Short Product Name:
 Lamb Stock Base Paste

Product Description:
 Major Lamb Stock Base Paste 2x1kg Our award winning lamb stock gives you the flavour profile of a traditional roast lamb dinner you can really bring your dish to life with our concentrated lamb paste. With notes of rosemary and thyme add this mouth-watering product to your casseroles, gravies or lamb dishes and you'll be astounded at the results! (Yields 100 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: MJ007 - GIV: 23469 (2x1kg)
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 :	5023212234693	Outer Case Length :	260 mm
Packaging Type Description :	Case	Outer Case Width :	130 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	110 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.15 kg
		Product Net Weight :	2.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	31 Cases	Pallet Height :	1.40 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	466.55 kg
Quantity of Cases Per Pallet :	217 Cases		

Logistical Information

Shelf Life from Time of Production :	730 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	183 Days	Delivery Lead Time :	14 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	15.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	7.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	1,000.00 g	Wood Total :	15,000.00 g
Paper/Board :	6,000.00 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
 1kg makes up to 50 litres of stock once diluted.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	Netherlands (the)
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Additional Origin Details:

Lamb stock base is manufactured in The Netherlands.

Lamb meat concentrate (42%) (Ireland, NL),
Maltodextrin (Belgium),
Yeast extract (Germany),
Salt (UK, NL),
Dried glucose syrup (Belgium, France),
Modified starch (Netherlands),
Vegetable Concentrates (Onion (France, Italy, Argentina, Russia, NL), Garlic (France),
Carrot (France),
Emulsifier: E471 (Denmark),
Herb & Spice oils (nutmeg (Indonesia),
Rosemary (Spain),
Thyme (Spain, Albania, Morocco, Hungary)).

Inner Pack Information

Internal GTIN:	5023212964323
Packaging Type Description:	Plastic Tub
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	130 mm
Inner Unit Height:	110 mm
Inner Unit Width:	130 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

1kg net

Handling Information

Directions For Use:
Dissolve 20 - 25g (1 level to 1 heaped dessertspoon) depending on taste, into 1 litre of boiling water and whisk or add directly into a sauce.

Storage Instructions:

Before opening, store in a cool, dry place. Once opened use within 3 months or by best before date and keep pot tightly closed and chilled <5degC between use.

Dietary Information

Ingredients :

Lamb meat concentrate (42%), maltodextrin, yeast extract, salt, dried glucose syrup, modified starch, vegetable concentrates (onion, garlic & carrot), emulsifier mono and diglycerides of fatty acids, herb oils (nutmeg, rosemary and thyme).

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 :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	896.00 kJ
Energy per 100 G/ML :	214.00 kcal
Fat per 100 G/ML :	4 g
- of which Saturates per 100 G/ML :	2.1 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 :	28 g
- of which Sugars per 100 G/ML :	11 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	<0.5 g
Protein per 100 G/ML :	17 g
Salt per 100 G/ML :	13 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 :	112.00 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 :	NL 3383 EC

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
Salt Content (%)	Every Batch	>14	11 to 16	100g	