

PRODUCT SPECIFICATION		 <i>Our passion. Your creation.</i>
ESSENTIAL CUISINE LTD. BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH TEL: 01606 541490 FAX: 01606 541499		
Product:	Premier Lamb Jus (1kg)	Version: NS1.3
Product Code:	ECPLJ/3 – SW00107	
Product Description:	A dark brown viscous paste with the characteristic flavour of lamb jus when reconstituted with water.	
Directions for Use:	125g per litre with water. Bring the boil stirring continuously. Simmer 5 minutes.	
Ingredients:	Ingredients when reconstituted: Lamb Stock (Water, Lamb Extract, Vegetable Juices (Tomato, Carrot, Celery , Garlic, Onion, Leek,)), Beef Stock (Water, Beef Stock), Veal Stock (Water, Veal Extract), Modified Tapioca Starch, Maltodextrin, Dextrose, Yeast Extracts, Salt, Flavourings, Colour (Caramel), Sugar, Emulsifier (Mono- and di-glycerides of fatty acids).	
Allergens:	Celery	

Product Suitability Information:

Vegan	NO	Coeliac	YES	Halal Certified	NO
Vegetarian	NO	Organic	NO	Kosher Certified	NO

Packaging & Storage Information:

Shelf life:	15 months.
Storage:	Cool, dry, ambient conditions.
Packaging:	1kg packed into lidded plastic pots. Shrink wrapped.
Label Details:	Product name, batch code, best before end, barcode, weight.
Application:	For use in food.

Origin Information:

Materials of Animal Origin:	Lamb Extract, Veal Extract, Beef Stock.
GMO Status:	This product does not contain and is not produced using any GM ingredients or processing aids and is designated as GMO free according to EU Regulations 1829/2003 and 1830/2003.
Country of Origin:	Manufactured in the UK

Analytical Information:

Nutritional Data:		
<i>Typical Nutritional Data per 100g:</i>		
Energy:	227 kcal / 950 KJ	
Protein:	22.1	g
Salt:	9.8	g
Sodium:	3.9	g
Fat:	1.0	g
	Saturates	0.0 g
Carbohydrate:	32.5	g
	Sugars:	4.3 g
	Fibre:	0.1 g

Microbiological Specification:		
<i>Enumeration per g sample:</i>		
Micro-organism	Target	Maximum
ACC	$< 1 \times 10^3$	1×10^5
Coliforms	$< 1 \times 10^2$	1×10^3
E.coli	$< 1 \times 10$	1×10^2
C. perfringens	$< 1 \times 10$	1×10^2
Yeasts & Mould	$< 1 \times 10^3$	1×10^4
Salmonella spp.	Not Detected in 25g	Not Detected in 25g
B. cereus	$< 1 \times 10^2$	1×10^3
S. aureus	$< 1 \times 10$	1×10^2

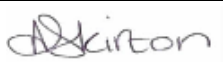
Compositional Data:	
Moisture Content	Water Activity < 0.8 Aw

WARRANTY

Essential Cuisine warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information herein is, to the best of our knowledge, true and accurate.

Signed on behalf of Essential Cuisine Ltd.

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Signed		Name	Amanda Kirton
Date	19.07.2021	Position	Specifications Technologist