

PRODUCT SPECIFICATION		
ESSENTIAL CUISINE LTD. BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH TEL: 01606 541490 FAX: 01606 541499		
Product:	Signature Beef Jus	Version: NS2.1
Product Code:	SW00550	
Product Description:	A brown gelatinous liquid with the flavour of a beef jus. (Set at low temperatures). Our signature beef jus tastes just like a is meaty, robust, and full of rich flavour. The perfect base to create your own sauces.	
Directions for Use:	Shake before use. Simply add to reductions, gently heat through, season and finish with a garnish.	
Ingredients:	Reduced Beef Stock (made from Water, Beef Bones (46%), Onion, Carrot, Leek, Garlic, Thyme, Rosemary, Black Pepper, Bay Leaf), Tomato Paste, Salt.	
Allergens:	None	

Product Suitability Information:

Vegan	No	Coeliac	Yes	Halal Certified	No
Vegetarian	No	Organic	No	Kosher Certified	No

Packaging & Storage Information:

Shelf life:	18 months unopened. Once opened 3 days, stored in the refrigerator.
Storage:	Cool, dry, ambient conditions.
Packaging:	Commercially sterile. 1ltr Tetra Pak. Cardboard outer. 6 x 1ltr packs per case.
Label Details:	Product name, batch code, best before end, production date, barcode, weight.
Application:	For use in food.

Origin Information:

Materials of Animal Origin:	Beef Bone 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:	Norway

Analytical Information:

Nutritional Data:		
<i>Typical Nutritional Data per 100g:</i>		
Energy:	61kcal / 256kj	
Protein:	14.6	G
Salt:	0.8	G
Sodium:	-	G
Fat:	0.1	G
Saturates	0.0	G
Carbohydrate:	0.9	G
Sugars:	0.9	G
Fibre	-	G

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

Compositional Data:	
Moisture Content	83% +/- 3

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	Mel Wilkinson
Date	28.10.2021	Position	Technical Assistant