

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:	Signature Hollandaise Sauce	Version: NS 2.2
Product Code:	ECSHS	
Product Description:	A light yellowish sauce with the characteristic flavour and appearance of Hollandaise.	
Directions for Use:	Ready to use. Empty into a pan gently heat to 50-60 C stirring slowly and continuously to prevent burning.	
Ingredients:	Reduced Vegetable Stock (Water, Onion, White Wine Vinegar, Parsley, Tarragon, Thyme, Bay Leaf, White Pepper), Rapeseed Oil, Butter (From Milk) (20%), Egg Yolk Powder, Modified Tapioca Starch, Lemon Puree, Salt, White Wine, Thickener Xanthan Gum, Colour Beta-carotene.	
Allergens:	Milk, Egg.	

Product Suitability Information:

Vegan	NO	Coeliac / Gluten Free	YES	Halal Certified	NO
Vegetarian	YES	Organic	NO	Kosher Certified	NO

Packaging & Storage Information:

Shelf life:	9 months unopened. Once opened 3 days, stored in the refrigerator.
Storage:	Cool, dry, ambient conditions. Once open keep refrigerated.
Packaging:	Commercially sterile. 1ltr Tetra pak. Cardboard outer. 6 x 1ltr packs per case.
Label Details:	Product name, batch code, best before date, barcode, weight.
Application:	For use in food.

Origin Information:

Materials of Animal Origin:	Egg, Butter (cows' milk)
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:	377 kcal / 1576 KJ	
Protein:	1.4	g
Salt:	1.03	g
Sodium:	0.4	g
Fat:	40.6	g
Saturates	12.3	g
Carbohydrate:	3.0	g
Sugars:	1.0	g
Fibre:	0.0	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

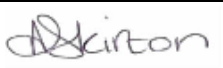
Compositional Data:	
Moisture Content	54% +/- 3

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	Amanda Kirton
Date	24.05.2019	Position	Specifications Technologist