

EUROPEENNE DE CONDIMENTS	SPECIFICATIONS PRODUCT	PRL/FIT/NOR/0113/V11	1/2
	DIJON MUSTARD	Day of application : 07/10/2015	
	<i>MD</i>		

NAME OF PRODUCT

Dijon mustard

Motif : removal of allyl characteristic in the 30 following days and ashes	
Rédaction	Vérification
C. BERNARD 07.10.15	M. POUPON 07.10.15

SENSORY EVALUATION

Texture : smooth and thick

Colour : Bright yellow

Aroma / Flavour :

Strong savour characteristic of mustard reinforced well by the savour of salt and the vinegar (for the first 2 months), then in the following months, the hotness decreases and a light bitterness appears.

INGREDIENTS (European regulation 1169/2011)

WATER

MUSTARD SEEDS

SPIRIT VINEGAR

SALT

ANTIOXIDANT : POTASSIUM METABISULPHITE

ACIDITY REGULATOR : CITRIC ACID

Substances causing allergies or intolerances are in specific font **bold** (European regulation 1169/2011)

ANALYTICAL CHARACTERISTICS

SOLIDS (dry extract) : 32.50 +/- 2 %

SALT : 6.50 +/- 0.50 %

TOTAL ACIDITY (% acetic acid) : 2.10 +/- 0.30 %

SO2 < 500 PPM

ALLYL SENEVOL > 0.20 % day of the manufacture

HUSKS < 2 %

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NUTRITION FACTS (100 g)

Energy : 149 kcal – 619 kJ
 Protein : 7.2 g
 Carbohydrates : 3.2 g
 Total sugars : 2.7 g
 Fat : 11.5 g
 Saturated fatty acids : 0.8 g
 Fiber : 2.1 g
 Sodium : 2.6 g

NUTRITION FACTS (100 g) IN ACCORDANCE WITH REGULATION 1169/2011

Energy : 149 kcal – 619 kJ
 Fat : 11.5 g
 of which
 - saturates : 0.8 g
 Carbohydrate : 3.2 g
 of which
 - sugars : 2.7 g
 Protein : 7.2 g
 Salt : 6.5 g

MICROBIOLOGICAL DATA

No standards - bacteriostatic product

ALLERGENS

Sulphites > 10 ppm
 Mustard