



McCormick UK Ltd, Haddenham Business Park, Pegasus Way, Haddenham, Aylesbury, Bucks HP17 8LB
Tel: 0044 (0) 1844 292930 Fax: 0044 (0) 1844 294131
Email: technical.services@mccormick.co.uk

Product Specification

Product Name: Gravy Browning

McCormick Product Code(s): 827431

Customer Brand: SCHWARTZ

Product Profile:

Organoleptic Characteristics

Appearance: Brown liquid
Colour: Brown liquid
Aroma / taste: Mild odour like burnt sugar

Country of Packing: France

Ingredients

Ingredient Breakdown in descending order by weight

Legal Name of Functional Component	Additional Component Details (including additive function if applicable)	Country(ies) of origin
<u>Ammonia Caramel</u>	<u>Colour E150c</u>	<u>United Kingdom</u>

The country(ies) of origin stated on this specification are correct at time of writing, however we maintain the right to change the country(ies) of origin of our materials to ensure continuity of supply

Declarable name

Colour: Ammonia Caramel

Pack Ingredient Declaration in descending order by weight

Colour: Ammonia Caramel

Suitability and Intolerance

Suitability

Is the product suitable for...	Yes	No	Further comments
Ovo Lacto Vegetarians	x		
Vegans	x		

	Yes	No	Further comments
Kosher Suitable	x		
Kosher Certified	x		
Halal Suitable	x		
Halal Certified	x		
Certified Organic		x	

EU Food Allergen Table : In accordance with Annex IIIa of Directive 2000/13/EC as amended

Recipe Component	Present		Ingredient Name & Source
	Yes	No	
Cereals containing gluten and products thereof		x	Gluten <20ppm from Glucose (ex Wheat)
Crustaceans and products thereof		x	
Fish and products thereof		x	
Eggs and products thereof		x	
Peanuts and products thereof		x	
Soya beans and products thereof		x	
Milk and products thereof		x	
Nuts and products thereof		x	
Celery and products thereof		x	
Mustard and products thereof		x	
Sesame and products thereof		x	
Sulphur Dioxide and Sulphites added at concentration of more than 10mg/kg		x	
Lupin and products thereof		x	
Molluscs and products thereof		x	

Measures in place to reduce risk of cross contamination, however please note we will not provide a 'free-from' guarantee

Consumer Information

Recipe Component	Present		Ingredient Name and Source
	Yes	No	
GRAINS			
Maize (Corn) and Maize (Corn) derivatives		x	
Other Cereals and Cereal derivatives		x	
VEGETABLES / FRUIT / NUTS / SEEDS			
Vegetables / Fruit and derivatives		x	
Seeds and derivatives		x	
Nuts and derivatives (inc Oil)		x	
Umbelliferae		x	
MISCELLANEOUS			
Artificial Sweeteners		x	
Rennet (inc source)		x	
Yeast & Yeast Extract		x	
Flavourings			
Natural Flavouring Substances		x	
Flavouring Substances (NI or Artificial)		x	
Flavouring Preparation		x	
Smoke Flavours		x	
Thermal Process Flavouring		x	
Flavour precursors		x	
Other Flavourings		x	
Colours			
Other colours	x		Ammonia Caramel E150c
Azo Colours		x	

Nutritional Data

Component	Typical values per 100g/ml	Unit	Calculated (C) or Analysis (A)
Energy	334	KJ	C
	80	Kcal	C
Fat	0	g	C
of which saturates	0	g	C
Carbohydrate (Available)	30	g	C
of which sugars	20	g	C
Protein	0	g	C
Salt	11.25	g	C

Durability and Storage

Optimal shelf life is 18 months

They should be stored in a dry, cool place, away from the light.

GMO Status

This product is produced or derived from ingredients supplied from non-GM sources. This is verified by our suppliers' statements and IP certificates where applicable.

Irradiation

In order to address the concerns of the consumer and to ensure compliance with the legislation, McCormick have in place a number of control measures and procedures designed to check that herbs and spices have not been irradiated. Purchasing specifications stipulate that irradiated herbs and spices are not acceptable, and this is checked during supplier audits at origin and processing plants.

Analytical Results

Chemical & Physical Standards

Parameter	Unit	Limit	Test Method
Moisture	%	36	ASTA method 2.1
pH		04-May	pH Meter
Viscosity at manufacture		1000cP	Brookfield
Pesticides Heavy metals		In compliance with the current E.U regulation	

Microbiological Standards

Parameter	Unit	Maximum	Test Method
Total Viable Count	cfu/g	1,000	NF ISO 4833
Yeast	cfu/g	100	AFNOR NF ISO 7954
Moulds	cfu/g	100	AFNOR NF ISO 7954
Escherichia Coli	cfu/g	<10	NF ISO 16649-2
Salmonella	/50g	Absent	NF EN ISO 6579

Foreign Body Detection

End of line metal detection limits as follows:

Ferrous:	2.5 mm
Non Ferrous:	3.0 mm
Stainless Steel:	4.5 mm

Packaging

Pack Size : 6 x 950g

Packaging Information

	Description	Material
Primary Packaging	Bottle	Plastic PET
	Flip Top Plastic Cap	Plastic PP + induction seal PET/Al/PET
	Label	Paper
Barcode (EAN 13)	5010421074318	
Secondary Packaging	Outer case	Corrugated Card
Barcode (DUN 14)	05010421174315	
Tertiary Packaging	Pallet	Wood
	Shrink Wrap	Plastic PE

Palletisation

Units / Case: 6

	Dimensions (length x width x height)	Gross Weight
Case	242x164x248 mm	~6.2Kg

Compliance and Authorisation

We confirm that all McCormick Europe's products comply with the General Food Law Regulation (EC) 178/2002 and follow all the relevant EU and national legislation where applicable.

In addition, all our products meet the quality standards as required by the appropriate legislation and stipulated by the McCormick European Quality and Food Safety Group.

The above questions have been answered accurately and truthfully

SIGNATURE:



NAME: [Piotr Łęcicki](#)

POSITION: [Customer Technical Services Analyst](#)

DATE: [07/03/2018](#)