



## Product Specification

Product Name: [Gravy Browning](#)

McCormick Product Code(s): [827431](#)

Brand: [Schwartz For Chef](#)

### **Product Profile:**

#### Organoleptic Characteristics

Appearance: [Darl Brown Liquid](#)  
Colour: [Dark brown](#)  
Aroma: [Virtually odourless](#)  
Taste: [No Perceptable flavour](#)

Country of Manufacture: [UK](#)

### **Ingredients**

#### Ingredient Breakdown in descending order by weight

Legal Name of Functional Component	Additional Component Details (including additive function if applicable)	Country of origin
<a href="#">Colour: Ammonia Caramel E150c</a>	<a href="#">Glucose syrup (wheat derived)</a>	<a href="#">UK</a>
<a href="#">Salt</a>		<a href="#">UK</a>
<a href="#">Water</a>		<a href="#">UK</a>

#### Pack Ingredient Declaration in descending order by weight (if applicable)

[Colour \(Caramel E150c\), Salt, Water](#)

## Suitability and Intolerance

### Suitability

Is the product suitable for...		Further comments
Ovo Lacto Vegetarians	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Vegans	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Coeliacs	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	

Kosher Suitable	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Kosher Certified	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Halal Suitable	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Halal Certified	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Certified Organic	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

### EU Food Allergen Table

Recipe Component	Present	Ingredient Name & Source
Cereals containing gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Soya beans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Milk and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Sesame and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Sulphur Dioxide and Sulphites added at concentration of more than 10mg/kg	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	

*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
<b>GRAINS</b>		
Maize (Corn) and Maize (Corn) derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Other Cereals and Cereal derivatives	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Caramel E150c
<b>VEGETABLES / FRUIT / NUTS / SEEDS</b>		
Other Vegetables / Fruit and derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Other Seeds and derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Other Nuts and derivatives (inc Oil)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
<b>MISCELLANEOUS</b>		
Natural Flavours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Nature Identical Flavours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Artificial Flavours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Smoke Flavours	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Colours	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Caramel E150c
Artificial Sweeteners	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Rennet (inc source)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Yeast & Yeast Extract	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	

## Nutritional Data

Component	Typical values per 100 ml	Unit	Calculated (C) or Analysis (A)
Energy	422	KJ	Calculated
	80	Kcal	Calculated
Protein		g	
Carbohydrate (Available)	50	g	Calculated
of which sugars	20	g	Calculated
Fat	0	g	Calculated
of which saturates	0	g	Calculated
Fibre	0	g	Calculated
Sodium	4.5	g	Calculated

## Durability and Storage

Unopened: Ambient conditions  
18 months when stored under stated storage conditions

Opened: Ambient conditions and consume within  
18 months and by best before end date shown

## 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
pH		4.5 +/-0.5	pH Meter
Specific Gravity	g/ml	1.245 1.275	QCR-M-001

### Microbiological Standards

Parameter	Unit	Target	Maximum	Test Method
Enterobacteriaceae	cfu/g	<10	1000	Violet Red Bile Glucose Agar (VRBGA) at 37°C for 24h
Escherichia coli	cfu/g	Absent	Absent	Eosin Methylene Blue Agar (EMBA) and MacConkey Agar (MCA) at 37°C for 24h
Lactic Acid Bacteria	cfu/g	<1000	10000	MRS Agar at 30°C for 3 days
Yeasts and Moulds	cfu/g	<1000	10000	Phytone Yeast Extract at 25°C for 3 days
Coagulase-Positive Staphylococci	cfu/g	<20	100	Baird Parker (BP) at 37°C for 48h
Clostridium Perfringens	cfu/g	<10	100	Tryptose Sulphate Cycloserine agar (TSC) at 37°C for 20h
Salmonella	/50g	Absent	Absent	Buffered Peptone water for 18 hours. Rappaport Vassiliadis Soya Broth and Tetrathionate Broth for 24h. Brilliant Green and XLD for 24h

Listeria	/25g	Absent	Absent	Buffered Listeria Enrichment Broth for 48h, then 24h and 48h at 30°C.
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**Packaging**

Pack Size : 6 x 950 g

Packaging Information

	Description	Material
Primary Packaging	750ml round container	Plastic (PET) (38.5 g)
	Cap	Plastic (14.9g)
	Label	Paper (1g)
Barcode	5010421074318	
Secondary Packaging	Case	Cardboard (172g)
	Label	Paper (1g)
Barcode	05010421174315	
Tertiary Packaging	Pallet	Wood
	Stretch film	Plastic (150g)

Palletisation

Units / Case: 6  
Cases / Pallet: 90 (30 cases per layer, 3 layers per pallet)

	Dimensions (length x width x height)	Gross Weight
Case	242x164x248mm	6.8 kg
Pallet	1200 x 1200 mm	637 kg

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**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 McCormick's European Quality and Food Safety Group.

*The above questions have been answered accurately and truthfully*

SIGNATURE:



Nom: Michelle Baudin

POSITION: Technical Services Coordinator

DATE: 30.1.2009