

*Edmond Fallot*

LA MOUTARDERIE

**Fiche de spécification**

The mustard FALLOT is prepared from former receipts and in a craft way: seeds are crushed in the stony grindstone to keep in the dough all its gustative flavour.

<b>DIJON MUSTARD</b>	
<b>Ingredients:</b> Water, <b>mustard</b> seeds, vinegar, salt, antioxidant: <b>potassium metabisulphite</b> , acid : citric acid, spice.	
<b>Physico-chemical characters :</b> Dry extract > 31 % Acidity : 2.1% ± 0.3 (in acetic acid) Allylsenevol : ≥ 0.15 % in manufacturing pH : < 4 Chlorides : 6.6 % ± 0.8 in sodium chlorides SO2 : < 500 ppm	<b>Organoleptic characters :</b> Aspect / colour: homogeneous - light yellow Smell : vinegar Flavour : pungent and vinegar
<b>Packaging :</b> Jar glass with metal lead Twist-off : 25g – 10cl – 21cl – 37cl - 310g Jar stoneware : 250g – 500g Metal baby pail with a jar glass inside: 44cl Plastic pail : 1.1kg – 5kg Burgundy glass with plastic lead	<b>DLUO</b> 18 months 18 months 24 months 8 months 12 months
<b>Average nutritional values for 100g :</b> (a portion is on average of 5g)	
Energie/Energy/Energie	164 kcal / 681 kJ
Matières grasses/Fat/Fett	12 g
dont saturés/saturated fat/gesättigte Fettsäuren	0.8 g
Glucides/Carbohydrate/Kohlenhydrate	3 g
dont sucres/sugars/Zucker	2.5 g
Protéines/Protein/Protein	7.4 g
Sel/Salt/Salz	6.4 g
<b>Conservation and storage:</b> Storage: ambient temperature Preservation in the refrigerator after opening: 6 months	<b>Methods of treatments :</b> no treatment
<b>Transport :</b> Not cooled transport	<b>Use :</b> The mustard is used either to make cold or hot sauces, or in side dishes. The mustard makes party of the list of the allergenic products. .

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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## Fiche de spécification

**GMO :**

Not subjected to the rules of labelling and traceability in GMO according to the regulations N°1829 / 2003 and 1830/2003 of 22/09/03

**Allergens :** according to the directive N ° 2007 / 68 / CE and its annex 3 a.

	Presence in the product		Concerned ingredient		Presence in the product		Concerned ingredient
	Yes	No			Yes	No	
Wheat and gluten		x		Milk and products there of		x	
Shellfishes		x		Nuts and products there of		x	
Eggs		x		Sesame		x	
Fishes		x		Sulphites	x		Potassium metabisulphite
Peanut and products there of		x		Mustard	x		The product itself
Soya and products there of		x		Celery		x	
Mollusks		x		Lupin		x	

**Ionization:**

Absence of any ionized ingredients

**Microbiological standard:**

Not concerned

**Quality-HACCP :**

Certified IFS v6 since June 2009

A risk analysis has been made in accordance with codex alimentarius; it is updated regularly and is audited once a year.