

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.

SEED STYLE MUSTARD	
Ingredients: Water, mustard seeds, white wine 16.7% (with sulphites), vinegar, salt, mustard seed husks (with sulphites), sugar, spices.	
Physico-chemical characters : dry extract: > 31 % Acidity : 1.9 % ± 0.3 (in acetic acid) Allylsenevol : ≥ 0.15 % in manufacturing pH : < 4 Chlorides : 5.8 % ± 0.8 in sodium chlorides SO ₂ : < 30 ppm	Organoleptic characters : Aspect / colour: heterogeneous - light yellow Smell: vinegar Flavour: pungent and vinegar
Packaging : Jar glass with metal lead Twist-off : 25g – 10cl – 21cl – 37cl – 85cl – 305g Jar stoneware: 250g – 500g Plastic pail : 1.1kg – 5kg – 32kg	DLUO 18 months 18 months 12 months - 14 months – 12 months
Average nutritional values for 100g : (a portion is on average of 5g)	
Energie/Energy/Energie	149 kcal / 619 kJ
Matières grasses/Fat/Fett	11 g
dont saturés/saturated fat/gesättigte Fettsäuren	0.8 g
Glucides/Carbohydrate/Kohlenhydrate	3.6 g
dont sucres/sugars/Zucker	2.1 g
Protéines/Protein/Protein	7.2 g
Sel/Salt/Salz	6 g
Conservation and storage : Storage: ambient temperature Preservation in the refrigerator after opening: 6 months	Methods of treatments : no treatment
Transport : Not cooled transport	Use : 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.
GMO : Not subjected to the rules of labeling and traceability in GMO according to the regulations N°1829 / 2003 and 1830/2003 of 22/09/03	

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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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		White wine
Peanut and products there of		x		Mustard	x		The product itself/husk
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.	