Edmond Fallot

LA MOUTARDERIE

31 Faubourg Bretonnière 21 200 Beaune Tel : 33 (0)3 80 22 10 02 Fax : 33 (0)3 80 22 00 84 V2 : 19/12/2014

## **Specification sheet**

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.

## MUSTARD WITH YUZU

Physico-chemical characters :	Organoleptic characters :		
dry extract : $\geq 29.5 \%$ Acidity : $2.2 \pm 0.3$ (in acetic acid) Allylsenevol : $\geq 0.15 \%$ in manufacturing pH : $< 4$ Chlorides : $6.2 \% \pm 0.8$ in Nacl SO2 : $< 250$ ppm	Aspect / colour : homogeneous – yellow orange colored Smell : vinegar and yuzu Flavour : pungent and vinegar and yuzu flavour		
Packaging:	DLUO		
Jar glass with metal lead Twist-off : 100g	18 months		
Average nutritional values for 100g : (a portion is Energie/Energy/Energie	on average of 5g) 156 kcal / 649 kJ		
Matières grasses/Fats/Fett	11 g		
dont saturés/saturated fats/gesättigte Fet	tsäuren 0.7 g		
Glucides/Carbohydrates/Kohlenhydrates	5		
dont sucres/sugar/Zucker	2.4 g 7 g 6.3 g		
Protéines/Protein/Protein			
Sel/Salt/Salz			
Conservation and storage :	Methods of treatments :		
Storage: ambient temperature	no treatment		
Preservation in the refrigerator after opening: 6 months			
Transport :	Use :		
Not cooled transport	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.		

Not subjected to the rules of labeling and traceability in GMO according to the regulations  $N^\circ 1829$  / 2003 and 1830/2003 of 22/09/03

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

Ionization :	Microbiological standard :
Absence of any ionized ingredients	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.

This information is drafted in best of our knowledge in the date indicated on the document.