

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.

DIJON MUSTARD WITH TRUFFLE FROM BURGUNDY TUBER UNCINATUM 5%	
Ingredients : Water, Mustard seeds from Burgundy, White wine from Burgundy (with sulphites), salt, truffle from Burgundy : Tuber Uncinatum 5%, alcoholat of truffle 2%, acid: citric acid, antioxidant : potassium metabisulphite , spice.	
Physico-chemical characters : dry extract: $\geq 33.5\%$ Acidity : $1.6 \% \pm 0.3\%$ (in citric acid) Allylsenevol : $\geq 0.15 \%$ in manufacturing pH : < 4 Chlorides : $6\% \pm 0.8\%$ in NaCl SO ₂ : < 250 ppm	Organoleptic characters : Aspect / color: marking black Smell: of truffles Flavor: prickle, and truffles
Packaging: Jar glass with metal lead Twist-off: 100g	DLUO 18 months
Average nutritional values for 100g : (a portion is on average of 5g)	
Energie/Energy/Energie	153 kcal / 635 kJ
Matières grasses/Fats/Fett	12 g
dont saturés/saturated fats/gesättigte Fettsäuren	0.7 g
Glucides/Carbohydrates/Kohlenhydraten	3.5 g
dont sucres/sugar/Zucker	2.3 g
Protéines/Protein/Protein	6.7 g
Sel/Salt/Salz	7.5 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	

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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		Potassium metabisulphite and white wine
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
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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.
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This information is drafted in best of our knowledge in the date indicated on the document.