

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

## 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.

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DIJON N	MUSTARD				
<b>Ingredients:</b> Water, <b>mustard</b> seeds, vinegar, salt, aracid, spice.	ntioxidant: potassium metabisulphite, acid : citric				
Physico-chemical characters :	Organoleptic characters :				
Dry extract $> 31\%$ Acidity: $2.1\% \pm 0.3$ (in acetic acid) Allylsenevol: $\geq 0.15\%$ in manufacturing pH: $< 4$ Chlorides: $6.6\% \pm 0.8$ in sodium chlorides SO2: $< 500$ ppm	Aspect / colour: homogeneous - light yellow Smell : vinegar Flavour : pungent and vinegar				
Packaging:	DLUO				
Jar glass with metal lead Twist-off: 25g – 10cl – 21cl – 37cl - 310g	18 months				
Jar stoneware: 250g – 500g	18 months				
Metal baby pail with a jar glass inside: 44cl	18 months				
Plastic pail: 1.1kg – 5kg	8 months – 12 months				
Burgundy glass with plastic lead	12 months				
Average nutritional values for 100g: (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				
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.				

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## GMO:

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

<b>Allergens :</b> according to the directive N $^{\circ}$ 2007 / 68 / CE and its annex 3 a.							
	Presence in the product		Concerned ingredient		Presence in the product		Concerned ingredient
	Yes	No	mgredient		Yes	No	mgredient
Wheat and gluten		X		Milk and products there of		Х	
Shellfishes		X		Nuts and products there of		Х	
Eggs		X		Sesame		Х	
Fishs		X		Sulphites	X		Potassium metabisulphite
Peanut and products there of		X		Mustard	X		The product itself
Soya and products there of		X		Celery		Х	
Mollusks		X		Lupin		Х	

Ionization:	Microbiological standard:
Absence of any ionized ingredients	Not concerned
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Quality_HACCP ·	

## 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.

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