

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.

BASIL DIJON MUSTARD	
Ingredients : Water, mustard seeds, white wine (17%) (Sulphites), spirit vinegar, basil (8%), salt, basil flavour, antioxidant: potassium metabisulphite , acid: citric acid, turmeric.	
Physico-chemical characters : Dry extract: > 30% Acidity : 1.9% ± 0.3% (in acetic acid) Allylsenevol : ≥0.15 % in manufacturing pH : < 4 Chlorides : 6.9% ± 0.5% SO2 : <250ppm	Organoleptic characters : Aspect / colour: striking green - light yellow Smell: vinegar and basil Flavour: sharp and fresh of the basil
Packaging : Jar glass with metal lead Twist-off : 25g, 10cl, 21cl	DLUO 18 months
Average nutritional values for 100g : (a portion is on average of 5g)	
Energie/Energy/Energie	135kcal / 557kJ
Matières grasses/Fat/Fett	12 g
dont saturés/saturated fat/gesättigte Fettsäuren	0.9 g
Glucides/Carbohydrate/Kohlenhydrate	1.5 g
dont sucres/sugars/Zucker	1.4 g
Protéines/Protein/Protein	6.8 g
Sel/Salt/Salz	6.4 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 metabisulphit 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 v 6.1 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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DIJON MUSTARD WITH ESPELETTE CHILLI PEPPER	
Ingredients : Water, mustard seeds, white wine (with sulphites), purée of Espelette pepper (origin France) (Espelette pepper PDO 14.5%, white wine vinegar, salt), spirit vinegar, salt, antioxidant : potassium metabisulphite , acid: citric acid, turmeric.	
Physico-chemical characters : Dry extract: > 24,2 % Acidity : 1,8% ± 0.3 (in acetic acid) Allylsenevol : ≥ 0.15 % in manufacturing pH : < 4 Chlorides : 5,8% ± 0.8 in sodium chlorides SO2 : < 250 ppm	Organoleptic characters : Aspect / colour: homogeneous - light orange with more orange coloured strikings Smell: vinegar Flavour: fruited taste of chilli of pungent and vinegar
Packaging : Jar glass with metal lead Twist-off : 25g – 10cl –	BBD 18 months
Average nutritional values for 100g : (a portion is on average of 5g)	
Energie/Energy/Energie	568 kJ / 137 kcal
Matières grasses/Fat/Fett	9.8 g
dont saturés/saturated fat/gesättigte Fettsäuren	0.5 g
Glucides/Carbohydrate/Kohlenhydrate	3 g
dont sucres/sugars/Zucker	3 g
Protéines/Protein/Protein	6.2 g
Sel/Salt/Salz	5.6 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	

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Allergens: according to the directive : (UE) N° 1169/2011							
	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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WHITE WINE MUSTARD	
Ingredients : Mustard seeds, water, white wine (18.9%) (with sulphites), vinegar, salt, antioxidant : potassium metabisulfite , acid: citric acid, turmeric.	
Physico-chemical characters : Dry extract : > 31 % Acidity : 1.9 % ± 0.3 (acetic acid) Allylsenevol : ≥0.15 % in manufacturing pH : < 4 Chlorides : 6 % ± 0.8% en NaCl SO2 : < 500ppm	Organoleptic characters : Aspect / colour : homogeneous – pale yellow Smell : vinegar and white wine Flavour : pungent and vinegar and white wine flavour
Packaging : Jar glass with metal lead Twist-off: 10cl – 21 cl – pot portion 25g	DLUO 18 months
Average nutritional values for 100g : (a portion is on average of 5g)	
Energie/Energy/Energie	154 kcal / 638kJ
Matières grasses/Fat/Fett	12 g
dont saturés/saturated fatsgesättigte Fettsäuren	0.6 g
Glucides/Carbohydrate/Kohlenhydrate	1.9 g
dont sucres/sugars/Zucker	1.7 g
Protéines/Protein/Protein	7.1 g
Sel/Salt/Salz	6.4 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..
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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 /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	

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SEED STYLE MUSTARD	
Ingredients: Water, mustard seeds, white wine 16.7% (with sulphites), spirit 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 SO2 : < 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: 105g 250g – 500g Plastic pail : 1.1kg – 5kg – 32kg	BBD 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	5.9 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.

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GMO :

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Allergens : according to the directive : (UE) N° 1169/2011

	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

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BLACK CURRANT MUSTARD	
Ingredients : Water, Mustard seeds, white wine (16%) (with sulphites), spirit vinegar, blackcurrant cream from Dijon (blackcurrant, sugar, alcohol) (5.4 %), salt, natural blackcurrant flavour, mustard seed husks, sugar, colour : cochineal extract	
Physico-chemical characters : Dry extract : > 31 % Acidity : 1.9 % ± 0.3 (in acetic acid) Allylsenevol : ≥ 0.15 % in manufacturing pH : < 4 Chlorides : 5.2 % ± 0.5% in sodium chlorides SO2 : < 30ppm	Organoleptic characters : Aspect / colour : purple / red - heterogeneous Smell : black currant Flavour : fruity, of black currant, pungent
Packaging : Jar glass with metal lead Twist-off: 25g – 10 cl – 21cl – 305g	BBD 18 months
Average nutritional values for 100g : (a portion is on average of 5g)	
Energie/Energy/Energie	162 kcal / 676 kJ
Matières grasses/Fat/Fett	11 g
dont saturés/saturated fat/gesättigte Fettsäuren	0.6 g
Glucides/Carbohydrate/Kohlenhydrate	4.6 g
dont sucres/sugars/Zucker	4.6 g
Protéines/Protein/Protein	7.4 g
Sel/Salt/Salz	5.1 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.

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GMO :

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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
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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