MHT Foods Ltd. Product Specification

| Product: | Strong English Mustard |
|----------|------------------------|
| Date: | 01/10/21 |
| Version: | 01 |

| Ingredient Declaration | | |
|---|--|--|
| MUSTARD Flour (36%), White Wine Vinegar, Water, Salt, Turmeric, Black Pepper. | | |
| | | |

| Product Weight | | |
|----------------|--|--|
| 180g | | |
| | | |

| Allergens | | |
|-----------------------------|--------------------|--------------------------------|
| Allergen | Present In Product | Present in Production Facility |
| Cereals Containing Gluten | * | ✓ |
| Crustacean | * | ✓ |
| Egg | * | ✓ |
| Fish | * | ✓ |
| Peanuts | * | ✓ |
| Soya | * | ✓ |
| Milk | * | ✓ |
| Nuts | * | * |
| Celery | * | ✓ |
| Mustard | ✓ | ✓ |
| Sesame | * | * |
| Sulphur Dioxide / Sulphites | * | ✓ |
| Lupin | * | * |
| Molluscs | * | * |

| Packaging | | |
|-------------|------|--|
| Glass Jar | 165g | |
| Metal Lid | 8g | |
| Paper Label | 3g | |

| Shelf Life and Storage | | |
|---|---|--|
| Shelf Life from Manufacture 2 years (24 months) | | |
| Storage | Unopened: Store in a cool dry place, out of direct sunlight | |
| | Opened: Refrigerate after opening and consume within 1 month. | |

| Product Standards | | |
|-------------------|-------------------------------------|--|
| Appearance | Predominantly yellow smooth mustard | |
| Flavour | Typical mustard flavour | |

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| Nutrition Information (Typical Values per 100g) | | | |
|--|------|--|--|
| Energy (kJ) | 679 | | |
| Energy (kcal) | 167 | | |
| Fat (g) | 10.4 | | |
| of which Saturates (g) | 0.6 | | |
| Carbohydrates (g) | 7.9 | | |
| of which sugars (g) | 0.0 | | |
| Protein (g) | 11 | | |
| Salt (g) | 0.01 | | |

| Suitability | | |
|-----------------------|-----|--|
| Ovo-Lacto Vegetarians | YES | |
| Vegans | YES | |

| Microbiological Standards | | | |
|---------------------------|---------------------|---------------------|--|
| | Target (μg/kg) | Maximum (μg/kg) | |
| Aerobic Colony Count | ≤10 ² | 1x10 ⁴ | |
| E. Coli 0157 | Not Detected in 25g | Not Detected in 25g | |
| Bacillus Cereus | ≤10³ | 1x10 ⁵ | |
| Staphylococcus Aureus | ≤20 | 1x10 ⁴ | |
| Salmonella | Not Detected in 25g | Not Detected in 25g | |
| Yeast / Moulds | <20 | 1x10 ² | |

| Specification Approval | | | |
|-----------------------------|--------------|-------------------|--|
| Specification Completed By: | David Pullon | Technical Manager | |
| Signed | DRILLO | | |
| Specification Accepted By: | Name: | Title: | |
| Signed | | | |

If the specification is not returned to MHT Foods/Bramble Foods within 5 working days of submission it is deemed to have been accepted.

Bramble Foods/MHT Foods may change the specification at any time without prior notice to the customer, ensuring that the quality of the product remains the same.