

	Product Specification	
Authorised by: Director of Operations	Form review date: 5/03/2025	Form issue date: January 2023
Author: QA Department	Document Number: MFFPS1	Version: 2.0

PRODUCT DETAILS	
Specification latest review on:	17/06/2024
Product Description	WHOLEGRAIN MUSTARD
Product Code	1210
Product Brand Name	FRENCH PANTRY
Country of Origin	Made in France
Pack Size/Weight/ Volume/Count	6 x 180g
Ingredients	Cider vinegar (51.3%), mustard seeds, water, salt
Declared Allergens	Contains Sulphites
May Contains Allergens	-
Rennet Origin	N/A
Product Characteristics	Traditional French seeded style mustard with mild heat
Product Usage	Table use. Perfect with cheese and cold meats, an essential addition to dressings and marinades.
Shelf Life	730 days
Coding: Best Before Date / Use By Date	Best Before Date
Thawing Instructions	N/A
Product Handling Storage and Preservation Instructions (Wholesaler / Consumer)	Store away from light and heat before opening; Store in a cool place and consume within 3 months after opening
Distribution Description	Store in a cool and dry place
Mandatory & Advisory Warning Statements Standard 1.2.3	None
Genetically Modified Status	None
Halal/Kosher Certified	None



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NUTRITIONAL INFORMATION			
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Servings per package:	6	Average quantity per serving	Average quantity per 100g
Serving size:	30 g		
Energy (kJ)		193	643
Energy (Cal)		47	155
Protein (g)		2	6.7
Fat Total (g)		3.6	12
- Fat Saturated (g)		0.2	0.8
Carbohydrate (g)		0.7	2.4
- Sugars (g)		0.5	1.6
Sodium (mg)		576	1920

MICROBIOLOGICAL INFORMATION			
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Due to the chemical nature of Mustard composition, no microbiological testing is deemed obligatory			
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CHEMICAL ANALYSIS INFORMATION			
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Acidity	Moisture (Avg)	Salt	pH (Avg)
2.7-3.1%	-	4.3-6.3%	3.3-4.1

ORGANOLEPTIC CRITERIA	
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SENSORY	CRITERIA
Appearance	Paste with Mustard seeds in a glass jar
Colour	Warm Yellow brown with darker specks from whole seeds
Aroma	Sharp fruity acidity with hints of spice from the seeds
Flavour	Bold and tangy
Texture	Crunch from whole seeds, thick and spreadable