

MIZKAN SPECIFICATION

PRODUCT DETAILS					
Product Title	JS-47/ Sushisu			Brand	Mizkan
Legal Description	Sushi Seasoning - A blend of vinegars, sugar and salt suitable for seasoning sushi. This is the most popular sushi seasoning and can be used for any type of sushi. A convenient vinegar seasoning that makes it easy to produce delicious sushi rice every time, simply by mixing with cooked rice. Offering the perfect blend of acidity, sweetness and salt. GMO-Free.			Mizkan Recipe Code	1006563
Marketing Description					
Spec Format	Multi Size Spec	Drained Weight	N/A	Version	12

SUPPLIER DETAILS					
Manufacturing site	Mills Hill Road, Middleton, Manchester M24 2ED				
Contacts	Email		Telephone Number	Job Function	Emergency Contact?
Site Security	Middleton.security@mizkan.co.uk 24 x 7 manned		01616556430	Site Security	Yes
Graham Houghton	Graham.houghton@mizkan.co.uk		01616556470	Technical Manager	No
Vincent O'Donnell	Vincent.odonnell@mizkan.co.uk		07786910600	Head of Channels	No

LABEL INFORMATION							
CSN Code	Case Size	Declared weight	Drained weight (g)	Tangometer Status	PMP/ Other artwork logos	Mizkan Label item codes	Barcodes
2000132	2	5L e	N/A	N/A	Jerry can label:- Export green dot, Glass widely Recyclable	3010084	5060336501409
					Box:-	3009888	05060336501416
1001948	1 BIB (Bag	18L e	N/A	N/A	Export green dot	3013835	05060050030421

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	in Box)						
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INGREDIENT LISTING

Sugar, Spirit Vinegar, Rice Vinegar, Salt, Demerara Sugar.

INGREDIENT INFORMATION

No.	Ingredients, Compound Ingredients	Total % as a % of Final Product	Additive function	Supplier	Country of Manufacture	Country of Origin	Declare Y/N	Position
1.	Sugar	Conf	N/A	Conf	UK	UK, Mauritius, Mozambique, Zambia	Y	1
2.	Spirit Vinegar	Conf	N/A	Conf	UK, Spain, Netherlands	UK, Spain, Netherlands	Y	2
3.	Rice Vinegar	Conf	N/A	Conf	UK	UK	Y	3
4.	Water	Conf	N/A	Local water authority	UK	UK	N (<5%)	n/a
5.	Salt	Conf	N/A	Conf	UK	UK, China	Y	4
6.	Demerara Sugar	Conf	N/A	Conf	UK	UK, Mauritius, Mozambique, USA	Y	5

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NUTRITIONAL INFORMATION			
Calculated or Analysed		Analysed	
Method or Source of Data		UKAS Accredited	
As Sold	As Sold	As Sold	
	Per 100ml	Per Portion	N/A
Energy (kJ)	1012	N/A	
Energy (kcal)	239	N/A	
Fat (g)	2.0	N/A	
of which Saturates (g)	1.0	N/A	
Carbohydrate (g)	52.0	N/A	
of which sugars (g)	50.0	N/A	
Fibre (g)	0.6	N/A	
Protein (g)	<0.5	N/A	
Salt (g)	11.8	N/A	

CHEMICAL PARAMETERS				
Parameters	Target	Unit	Testing Frequency	Testing Method
pH	Max 3.6	n/a	Every Batch	pH meter
Acidity (as acetic by weight)	3.0-3.2	% w/v	Every Batch	Titration
Alcohol	<0.5	% w/v	Annually	UKAS accredited
Haze	Max 1	n/a	Every Batch	Turbidimeter + calculation
Brix	48-52	n/a	Every Batch	Refractometer
Salt	10.1-11.7	% w/v	Every Batch	Titration
Specific Gravity	1.245-1.265	n/a	Annually	Density meter

MICROBIOLOGICAL SPECIFICATION							
Is the product commercially sterile? (If NO, please complete the table below)			Yes				
Comments			Because of high acidity and low pH of product, pathogenic microbial growth is not supported.				
Parameter	Typical values	Units	Accept	Max, Reject	Frequency of Testing	Method, Time, Temp	Appears on COA, COC
TVC	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A
Coliforms	<10	Cfu/g	<10	>10	Yearly	UKAS accredited method	N/A

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Yeasts	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A
Moulds	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	
Enterobacteriaceae	N/A						
Salmonella species	N/A						
Listeria species	Negative	/25g	Negative	Positive	Yearly	UKAS accredited method	N/A
Listeria Monocytogens	N/A						
E. coli	N/A						
Bacillus cereus	N/A						
Coagulase Positive Staphylococcus	N/A						
Clostridium Perfringens	N/A						
Campylobacter	N/A						
S. aureus	N/A						
Vibrio	N/A						

ALLERGEN INFORMATION

ALLERGENS	Contains	Present on Line	Present on Site	Comments
Cereals containing Gluten / Cereal Derivatives	No	Yes	Yes	Barley and wheat used on site in the brewery. Strict allergen policy in place.
Wheat / Wheat Derivatives	No	Yes	Yes	Wheat used on site. Strict allergen handling procedures in place.

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Barley / Barley Derivatives	No	Yes	Yes	Barley used on site in the brewery. Strict allergen handling policies in place.
Oats / Oat Derivatives	No	No	No	
Rye / Rye Derivatives	No	No	No	
Corn (maize) / Derivatives	No	Yes	Yes	Corn used on site. Strict allergen handling procedures in place.
Spelt / Kamut or their hybridised strains	No	No	No	
Milk / Milk Derivatives	No	No	No	
Peanuts / Peanut Derivatives	No	No	No	
Nuts / Nut Derivatives	No	No	No	
Molluscs	No	No	No	
Shellfish	No	No	No	
Sesame Seeds / Sesame Seeds Derivatives	No	No	Yes	Sesame present in retained sample holding area. Strict allergen handling procedures in place.
Sulphur Dioxide and Sulphites >10ppm	No	No	Yes	Sulphites are added to other products. Strict allergen handling procedures in place.
Lupin / Lupin Derivatives	No	No	No	
Eggs / Egg Derivatives	No	No	Yes	Egg present in retained sample holding area. Strict allergen handling procedures in place.
Crustaceans/ Crustaceans Derivatives	No	No	No	
Fish / Fish Derivatives	No	No	Yes	Anchovy paste used in Worcester sauce brewing. CIP when allergen change over.

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				Strict allergen handling procedures in place.
Celery / Celeriac / Derivatives	No	No	No	
Mustard / Mustard Derivatives	No	No	Yes	Mustard present in retained sample holding area. Strict allergen handling procedures in place.
Soya / Soya Derivatives	No	No	Yes	Soy present in retained sample holding area. Strict allergen handling procedures in place.

Note: The information contained above relates to the presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.

DIETARY SUITABILITY		
	Suitability	Additional Information
Suitable for Vegan Diet	Yes	Product is made with food ingredients suitable for Vegan diet.
Suitable for Vegetarian Diet	Yes	Product is made with food ingredients suitable for Vegetarian diet.
Suitable for Coeliac	Yes	Not Certified
Suitable for Halal Diet	No	Not Certified
Suitable for Kosher Diet	Only 18L bag in box is Kosher certified	
Is the product organic?	No	

Note: The information contained above relates to the suitability based on the presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.

ADDITIVES (including preservative, sweeteners, colours, flavour enhancers, yeas/yeast extract, BHA/BHT)					
Name	E Number	Function	% in Final Product	Legal Limit	Declared?
N/A	N/A	N/A	N/A	N/A	N/A

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TREATMENTS			
Has the material been treated with ionising radiation?	No		
List any testing for residues of below substances	Testing	Testing Frequency	Compliant with UK/EC legislation?
Pesticides / Herbicides / Fungicides	N/A	N/A	N/A

GMO	
Does the product or any of its ingredient contains GMO?	No
Identify ingredient contains / produced from GMO	N/A
Does the product contain Identity Preserved material? If yes, please identify.	No
Does genetically modified origin labelling require? If yes, please detail.	No
Does the product made using GM derived enzymes and cultures approved in the UK for food use? If yes, please identify.	No
If the product is of animal origin or contains ingredients of animal origin, were the animals fed on feed or feed ingredients derived from genetically modified materials?	N/A

FOREIGN MATTER PREVENTION AND PRODUCT SAFETY				
CCP No	Process Step	Critical Limits	Control Measure	Frequency
Brewery				
22	Filtration	1 micron (bag filter)	Filter checks	Each despatch (start and end on low volume products)
26	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run
Bottling Hall (250ml format)				
16	Inversion	Free from foreign bodies	Visibly Inspect inverter and ensure that air blowers are working	Pre-start up, Start-up checks and then Every half an hour Shift changeover checks.
20	Filtration	<1mm sauce 50micron vinegar intact and free from damage	In line filters are checked start and shift changeover and end of production	Pre-start, shift changeover End of production
21b	Lab analysis pH (1 sample per batch)	All product <3.6 / Brownie <4-5 / Balsamic <4	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run
Bottling Hall (5L format)				
12	Filtration	50 micron intact and free from damage	In line filters are checked start and shift changeover	Pre-start, shift changeover End of production

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			and end of production	
13	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run
18	Metal Detection	2.0mm Ferrous, 4.5mm Non-Ferrous 6mm Stainless Steel	Detector challenged and checked. In line with SOP.	Pre-start, hourly checks during production, end of run
Bottling Hall (18L format)				
6	Filtration	<50 micron intact and free from damage	In line filters are checked start and shift changeover and end of production	Pre-start, shift changeover End of production
16	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run

PACKAGING DETAILS						
CSN Code	Pack format	Packaging type and description		Material	Weight	Dimensions (mm)
2000132	Jerry can 5L	Primary	Jerry can	HDPE	130g	283x185x134
			Tamper evident screw cap	PP	5.2g	38x18
			Self-adhesive label	PP	2g	105x145
		Secondary	Box	Corrugated	210g	279x194x300
1001948	BIB-bag in box 18L	Primary	Heat-sealed plastic bag with tap.	Nylon/LLDPE-LLDPE	120g	550 x 520mm
		Secondary	Double wall box	Corrugated cardboard	427g	313 x 252 x 287

PALLETIZATION			
Pallet Type	Euro	Pallet net weight (kg) 250ml	368.4
		Pallet net weight (kg) 5L	826
		Pallet net weight (kg) 18L	1050
No. of units or cases per layer 250ml	40	Pallet gross weight (kg) 250ml	396.92

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No. of units or cases per layer 5L	16	Pallet gross weight (kg) 5L	857
No. of units or cases per layer 18L	12	Pallet gross weight (kg) 18L	1125
No. of layers per pallet 250ml	3	Maximum height (mm) 250ml	750
No. of layers per pallet 5L	4	Maximum height (mm) 5L	1350
No. of layers per pallet 18L	4	Maximum height (mm) 18L	1402
Total no. of units or cases per pallet 250ml	120	Recommended stacking limit (palletted unit) 250ml	1
Total no. of units or cases per pallet 5L	64	Recommended stacking limit (palletted unit) 5L	1
Total no. of units or cases per pallet 18L	48	Recommended stacking limit (palletted unit) 18L	1

PRODUCT CODING AND STORAGE						
Shelf Life	Unopened 250ml	730 days		Storage Temperature °C	Opened (min-max)	15-30°C
	Opened 250ml	n/a				
	Unopened 5L	183 days			Unopened (min-max)	15-30°C
	Opened 5L	n/a				
	Unopened 18L	365 days		Coding position on pack	250ml: top of cap 5L: on cap 18L: top of box	
	Opened 18L	n/a		Explanation of Coding	Julian Code: L4222J (J – site code) BB: MMM/YYYY	
Storage Instruction		Store in a cool dry place, away from direct sunlight. After opening, re-seal to minimize contact with air.				

VERSION CONTROL			
Version	Date	Created By	Changes
1			
2	07/09/2015	C. Medlycott	Additional supplier added to Rice Wine Vinegar and Sugar. Additional products added.

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3	18/02/2016	C. Medlycott	Nutritionals amended in line with annual tolerances review
4	17/05/2016	C. Medlycott	Vegan status amended
5	29/03/2017	C. Medlycott	Nutritional information updated
6	20.07.2017	Timea Szabo	Spec review – spec format, contacts, packaging, allergen and storage update, additional sections added
7	03.07.2019	Timea Szabo	Vegan status updated
8	15.08.2019	Timea Szabo	Chemical parameters reviewed and updated
9	27.11.2019	Timea Szabo J Pakkan	Packaging updated Removed 2000175, 2000177, 1001964 & 1006561 from label information and packaging details.
10	08.09.2020	Timea Szabo	Kosher status updated
11	15.10.2020	Timea Szabo	COO updated for spirit vinegar; declaration of demerara sugar changed
12	28.06.2021	T Szabo	Vegan status updated

SIGN OFF					
Confirmed By		Approved By			
NPD Manager	Date	Technical Manager	Date	Specification Manager	Date
				Timea Szabo	28.06.2021



Stutzer QC approved
29.06.2021