

## PRODUCT SPECIFICATION

PRODUCT DETAILS					
Product Title	Yuzu Ponzu			Brand	Mizkan
Legal Description	Yuzu-seasoned soy sauce			Mizkan Recipe Code	IP0298
Marketing Description	A deep umami flavour with a Japanese yuzu citrus juice				
Spec Format	Multi Spec	Drained Weight	N/A	Version	6

SUPPLIER DETAILS	
Manufacturing site	Mills Hill Road, Middleton, Manchester M24 2ED

LABEL INFORMATION							
CSN Code	Case Size	Declared weight	Drained weight (g)	Tangometer Status	PMP/ Other artwork logos	Mizkan Label item codes	Barcodes
2000742	4 x 1.8L	1.8L e	N/A	N/A	Export green dot	3014337 3014338	5060336501126
2000798	150ml	150ml e	N/A	N/A	N/A	3014319	Sample only not for resale
2000825	6x 275ml	275ml e	N/A	N/A	N/A	3014462	5060336503298

INGREDIENT LISTING	
Water, <b>Soy Sauce (26%)</b> (Water, <b>Soybeans</b> , Salt, Spirit Vinegar), Sugar, Spirit Vinegar, Yuzu Juice (4%), Salt, Yeast Extract, Concentrated Lime Juice, Concentrated Orange Juice, Acidity Regulator (Citric Acid), Colour (Plain Caramel), Natural Flavouring.	

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INGREDIENT INFORMATION									
No	No.	Ingredients, Compound Ingredients	Total % as a % of Final Product	Additive function	Supplier	Country of Manufacture	Country of Origin	Declared Y/N	Position
1.		Water	Conf.	N/A	Local water authority	UK	UK	Y	1
2.		Soy Sauce	Conf.	N/A	Conf.	The Netherlands	The Netherlands	Y	2
	2	Water	Conf.	N/A	Conf.	The Netherlands	The Netherlands	Y	2
	2	Soybeans	Conf.	N/A	Conf.	Brazil, Canada, USA	Brazil, Canada, USA	Y	2
	2	Salt	Conf.	N/A	Conf.	The Netherlands	The Netherlands	Y	2
	2	Spirit Vinegar	Conf.	N/A	Conf.	The Netherlands	The Netherlands	Y	2
3		Sugar	Conf.	N/A	Conf.	UK	UK	N	
	3	Sugar	Conf.	N/A	Conf.	UK, Mauritius, Mozambique	UK, Mauritius, Mozambique	Y	3
	3	Water	Conf.	N/A	Local water authority	UK	UK	Y	1
4		Spirit Vinegar	Conf.	N/A	Conf.	UK	UK	Y	4
5		Yuzu Juice	Conf.	Acidity regulator	Conf.	Japan	Japan	Y	5
6		Brine	Conf.	N/A	Conf.	UK	UK	N	

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	6	Salt	Conf.	N/A	Conf.	UK	UK	Y	6
	6	Water	Conf.	N/A	Conf.	UK	UK	Y	1
7		Yeast Extract	Conf.	N/A	Conf.	Serbia and Montenegro	Serbia and Montenegro	Y	7
8		Concentrated Lime Juice	Conf.	N/A	Conf.	Mexico	Mexico	Y	8
9		Concentrated Orange Juice	Conf.	N/A	Conf.	Israel, Spain	Israel, Spain	Y	9
10		Citric Acid	Conf.	Acidity regulator	Conf.	China	China	Y	10
11		Plain Caramel	Conf.	Colour	Conf.	UK	UK, France, Germany, Belgium, Finland, Italy	Y	11
12		Natural Flavouring	Conf.	N/A	Conf.	The Netherlands	The Netherlands	Y	12

## 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)		469		N/A	
Energy (kcal)		93		N/A	
Fat (g)		0.6		N/A	
of which Saturates (g)		0.5		N/A	
Carbohydrate (g)		16		N/A	
of which sugars (g)		11		N/A	
Fibre (g)		<0.5		N/A	
Protein (g)		3.4		N/A	
Salt (g)		7.9		N/A	

## CHEMICAL PARAMETERS

Parameters	Target	Unit	Testing Frequency	Testing Method
pH	3.3 - 3.6	n/a	Every Batch	pH meter
Acidity	2.70 - 2.9	% w/v	Every Batch	Titration
Salt	7.1 - 7.8	%w/v	Every Batch	Titration

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Brix	26.00 - 31.00	n/a	Every Batch	Refractometer
Specific Gravity	1.1 - 1.2	n/a	Every Batch	Density meter

MICROBIOLOGICAL SPECIFICATION							
<b>Is the product commercially sterile? (If NO, please complete the table below)</b>			Yes				
<b>Comments</b>			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
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						

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Vibrio	N/A						
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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	No	Yes	
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	Yes	Yes	Yes	Citric acid derived from corn.
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	No	
Sulphur Dioxide and Sulphites >10ppm	No	Yes	Yes	Sulphites are added to other products. Strict allergen handling procedures in place.

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Lupin / Lupin Derivatives	No	No	No	
Eggs / Egg Derivatives	No	No	No	
Crustaceans/ Crustaceans Derivatives	No	No	No	
Fish / Fish Derivatives	No	No	Yes	Anchovy paste used in Worcester sauce brewing. CIP when allergen change over. Strict allergen handling procedures in place.
Celery / Celeriac / Derivatives	No	No	No	
Mustard / Mustard Derivatives	No	No	No	
Soya / Soya Derivatives	Yes	Yes	Yes	

**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	Certified by Coeliac Society
Suitable for Halal Diet	No	Not Certified
Suitable for Kosher Diet	Yes	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.

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<b>ADDITIVES</b> (including preservative, sweeteners, colours, flavour enhancers, yeas/yeast extract, BHA/BHT)					
Name	E Number	Function	% in Final Product	Legal Limit	Declared?
Citric Acid	E330	Acidity Regulator	0.44	Quantum Satis	Y
Plain Caramel	E150a	Colour	0.4	Quantum Satis	Y

<b>TREATMENTS</b>			
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

<b>GMO</b>	
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

<b>FOREIGN MATTER PREVENTION AND PRODUCT SAFETY</b>				
CCP No	Process Step	Critical Limits	Control Measure	Frequency
<b>Brewery</b>				
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
<b>Bottling Hall</b>				
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

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16	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run
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

PACKAGING DETAILS						
CSN Code	Pack format	Packaging type and description		Material	Weight	Dimensions (mm)
2000798	Glass Bottle 150ml Sample	Primary	Round bottle	Glass	187g	49.1 x 183.3
			Tamper evident screw - on cap	Polypropylene	4g	27.15 x 18.4
			Label	Paper	0.5g	84 x 128
		Secondary	Tray	Corrugated	17.5g	274 x 152 x 37
2000742	4 x 1.8L	Primary	Bottle	PET	73.5g	255 x 135
			Cap	HDP	c. 5.4g without wad	W 42.75mm +/- 0.30mm, H23.15mm +/- 0.20
			Label	Matt Wine	0.77kg per 1000	65 x 125 mm
		Secondary	Tray	BP0830	0.2289 KG	275mm x 190mm x 257mm
2000825	6 x 275ml Glass Bottle	Primary	Bottle	Glass	150g	158 x 63 x 63mm
			Cap	Plastic (PP)	2.5g	32.5 x 19 x 32.5mm
			Label	Paper	0.65g	50 x 174mm
		Secondary	Tray	Corrugate (Paper)	23.58g	191 x 128 x 50mm



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PALLETIZATION (2000742 - 1.8L)			
Pallet Type	Euro	Pallet net weight (kg)	
No. of units or cases per layer	16	Pallet gross weight (kg)	649.90
No. of layers per pallet	4	Maximum height (mm)	
Total no. of units or cases per pallet	64	Recommended stacking limit (palletted unit)	1
PALLETIZATION (150ml)			
Pallet Type	GKN	Pallet net weight (kg)	
No. of units or cases per layer	33	Pallet gross weight (kg)	4.60kg
No. of layers per pallet	6	Maximum height (mm)	
Total no. of units or cases per pallet	198	Recommended stacking limit (palletted unit)	1
PALLETIZATION (2000825- 275ml)			
Pallet Type	Euro	Pallet net weight (kg)	499
No. of units or cases per layer	36	Pallet gross weight (kg)	767.2
No. of layers per pallet	7	Maximum height (mm)	1271
Total no. of units or cases per pallet	252	Recommended stacking limit (palletted unit)	1

PRODUCT CODING AND STORAGE						
Shelf Life	Unopened (1.8L, 275ml, 150ml)	365 days		Storage Temperature °C	Opened (min-max)	15-30°C
					Unopened (min-max)	15-30°C
	Opened (1.8L, 275ml, 150ml)	N/A		Coding position on pack	On cap	
				Explanation of Coding	Julian Code: L4222J (J – site code) BB: MMM/YYYY	
Storage Instruction		<b>1.8L &amp; 275ml</b> Best Before: See cap. Store in a cool, dry & dark place. Shake well before use. Once opened, refrigerate and consume within 6 weeks. Packed in the UK. <b>150ml - Sample not for resale.</b> Best Before: See cap. Store in a cool, dry & dark place. Shake well before use. Once opened, reseal.				

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VERSION CONTROL			
Version	Date	Created By	Changes
1	07.01.2022	T Szabo	New
2	25.01.2022	T Szabo	Coeliac suitability updated
3	16.05.2022	Sandeepa. N	Updated spec for 150ml sample details.
4	08.03.2023	Ildiko Kiss	New CSN and Label item codes added. Storage condition aligned with Artwork. Kosher suitability updated. Storage instruction updated.
5	12.05.2023	Ildiko Kiss	275ml label dimensions updated.
6	16/05/2023	Ildiko Kiss	275ml label weight updated.

Stutzer QC approved



06.07.2023