U.S. REGULATORY SERVICES
McCORMICK & COMPANY, INC.

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Product Technical Data

419100600 MUSTARD DIJON M 300 LB DRUM

PRODUCT PROFILE

A smooth beige-tan paste having a sharp, pungent, salty flavor.

GENERAL REQUIREMENTS

Product shall be manufactured, packaged, stored, and shipped in accordance with current good manufacturing practices promulgated under the Federal Food, Drug & Cosmetic Act and it shall conform to Amendments, thereto. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries.

PHYSICAL AND CHEMICAL DATA

Aroma/Flavour:	Characteristic pungent / Characteristic sharp, pungent, salty flavor.
Colour/Appearance:	A smooth, beige-tan paste with dark specs.
Titratable Acidity:	2.05 - 2.35 %
Total Salt:	5.5 - 7.0 %
Total Solids:	22.0 -28.0 %
Density:	8.52 – 8.82 lbs/gal
pH:	< 4.00
Viscosity, Brookfield:	18000 – 28000 cP

MICROBIOLOGICAL STANDARDS

Standard/Total Plate Count:	50000 cfu/g max
Yeast & Mould combined:	50 cfu/g max
Lactic Acid Bacteria:	100 cfu/g max

INGREDIENT STATEMENT

INGREDIENTS: DISTILLED VINEGAR, # 1 GRADE MUSTARD SEED, WATER, SALT, WHITE WINE, CITRIC ACID, TARTARIC ACID & SPICES.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH
Avoid direct light, heat, odour

PACKAGING

As per customer requirement

SHELF LIFE 180 DAYS

Date of Issuance May 15, 2024

Supersedes September 08, 2022

Issued By Matusiak, Joanna **Signature** Joanna Matusiak

This information is accurate and correct to the best of our knowledge. To the extent that our products are used beyond their intended purpose, we provide no warranty. Purchasers are urged to evaluate the effectiveness of this product in their processes and products to prevent any possible patent liability arising out of such use. Where nutrition information is provided, it is not intended to meet the requirements set forth under 21 CFR Part 101, specifically those sections addressing the use of databases. Any nutrition information contained herein is derived and/or compiled from any or all of the following: U.S.D.A. Handbook No. 8, commercially available databases, in-house laboratory analysis, and/or independent laboratory analysis.

McCormick Brings Passion to Flavor™