



U. S. CONSUMER PRODUCTS DIVISION
McCORMICK & COMPANY, INC.

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Product Technical Data

417945502 FRENCH DIJON MST DRY 50 LB

PRODUCT PROFILE

French's Dijon Mustard, dry is a spray-dried, free flowing beige powder that can give your products savory, traditional French's Dijon Mustard flavour in a dry form

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/Flavor and Color/Appearance:

Typical of Dijon Mustard
A Beige Free Flowing Powder

Moisture, %:

2.5 – 5.0%

MICROBIOLOGICAL STANDARDS

Salmonella / 375g sample:

None detected

Standard/Total Plate Count, cfu/g:

20000 cfu/g max

Total Coliform, mpn/g

10 mpn/g

E.coli, mpn/g:

< 3 mpn/g

INGREDIENT STATEMENT

A dehydrated blend of French's Dijon Mustard (Distilled Vinegar, Mustard Seed, Salt, White Wine, Citric Acid, Tartaric Acid, Spices) Maltodextrin, Modified Food Starch, Silicon Dioxide, and Rosemary Extract (as an antioxidant)

RECOMMENDED STORAGE

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

PACKAGING

As per customer requirement

SHELF LIFE

Shelf Life:

450 DAYS

Date of Issuance

October 28, 2019

Supersedes

June 06, 2018

Issued By

Marcela Golonka

Signature

Marcela Golonka

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™