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

HEADQUARTERS ADDRESS: 24 SCHILLING RD, SUITE 1, HUNT VALLEY, MD 21031 USA

TELEPHONE: (410) 771-7665

Product Technical Data

417509600 ROCH SCE CONC NO ANCH 550 LB

PRODUCT PROFILE

A two-fold spicy liquid concentrate with typical Worcestershire flavor but without caramel color.

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:	Characteristic pungent, peppery aroma./Characteristic sharp, pungent taste
Color/Appearance:	Brown colored liquid.
Titratable Acidity:	5.5 - 6.3%
Total Salt:	4.25 - 5.25%
Solids, Total:	36.00 - 40.00%
pH:	1 - 4

INGREDIENT STATEMENT

INGREDIENTS: DISTILLED VINEGAR, CORN SYRUP, WATER, SALT, GARLIC POWDER, SPICES, CELERY SEED, TAMRIND AND NATURAL FLAVOR. CONTAINS SULFITES.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH

Avoid direct heat & freezing

PACKAGING As per customer requirement

SHELF LIFE 360 DAYS

Date of Issuance March 23, 2020

Supersedes July 13, 2018

Issued By GRYGORCEWICZ, MATYLDA **Signature** Matylda Grygorcewicz

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™