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

419121700 MUSTARD SAL STY PREP 479LB DR

PRODUCT PROFILE

A smooth yellow paste of creamy consistency having a typical mild 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/Flavor:	Typical aroma / A mild flavor with a little bite.
Color/Appearance:	A smooth yellow paste of creamy consistency, free from coarse particles and extraneous material.
Titratable Acidity:	2.45 - 3.05%
Total Salt:	2.7 - 3.3%
pH:	4.00 max
Solids, Total:	15.50 - 17.00%
Viscosity, Brookfield:	11500 – 17000 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

US: DISTILLED VINEGAR, WATER, #1 GRADE MUSTARD SEED, SALT, TURMERIC, PAPRIKA, SPICE & GARLIC POWDER.

CANADA: Vinegar, Water, Mustard seed, Salt, Turmeric, Paprika, Spices, Dehydrated garlic. **Contains:** Mustard.

CANADA (French): Vinaigre, Eau, Graine de moutarde, Sel, Curcuma, Paprika, Épices, Ail déshydraté. **Contient**: Moutarde.

RECOMMENDED STORAGE

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

PACKAGING

As per customer requirement

SHELF LIFE

360 DAYS

Date of Issuance March 20, 2024

Supersedes April 08, 2022

Issued By Bartlomiej Kantyka **Signature** Bartlomiej Kantyka

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™