



Tazaki foods ltd


## PRODUCT SPECIFICATION

<b>Product Name</b>	<b>Yutaka Wasabi Paste</b>		
<b>Product Code</b>	YTK584		
<b>Unit Barcode</b>	05014276708961		
<b>Pack Weight</b>	43g 10 x 43g per case Cases per layer – 26 Cases per pallet – 560 Case dimension – W 8cm x L 15.5cm x 14.8cm		
<b>Ingredients</b>	Humectant: Sorbitol*, Water, Horseradish (21.7%), <b>Soybean Oil</b> , Salt, Wasabi Japonica (5%), <b>Mustard</b> , Maltodextrin (derived from maize) , Modified Corn Starch, <b>Mustard Oil</b> , Acidity Regulator: E330, Thickener: E415, Colour: E133, Turmeric.  *Excessive consumption may produce laxative effects.		
<b>Country of Origin</b>	China		
<b>Allergens</b>	Contains: Mustard, Soya		
<b>Storage conditions</b>	Store in a cool, dry place. Once opened keep refrigerated, consume within 4 weeks.		
<b>Shelf Life</b>	18 months from production		
<b>Nutritional Information</b>	<b>Per 100g</b>		
	<b>Energy</b>		
	<b>Kcal</b>	256	
	<b>KJ</b>	1072	
	<b>Protein</b>	3.84	
	<b>Fat</b>	9.2	<b>Of which saturates</b>
<b>Carbohydrate</b>	39.2	<b>Of which sugars</b>	8.18
<b>Salt</b>	5.4		
<b>Microbiological Standards (Target cfu /g)</b>	<b>Organism</b>	<b>Frequency</b>	<b>Target</b>
	<b>TVC</b>	<b>Each Batch</b>	<100,000 cfu/g
	<b>S.aureus</b>	<b>Each Batch</b>	ND
	<b>E.coli</b>	<b>Each Batch</b>	ND
<b>Chemical Standards</b>	<b>TEST</b>	<b>FREQUENCY</b>	<b>TARGET</b>
	<b>Pesticides</b>	Each Batch	EU limits
<b>Physical Standards</b>	<b>TEST</b>	<b>FREQUENCY</b>	<b>Target</b>
	<b>Moisture</b>	<b>Each Batch</b>	<8%
<b>Foreign Body Control</b>	<b>Metal Detector – Fe 2.0mm Sus 3.0mm</b> <b>Visual Inspection prior to packing and at every stage of processing</b>		

For Further information contact: **Tazaki Foods Ltd, Unit 4 Delta Park Industrial Estate, Millmarsh Lane, Enfield, Middlesex, UK, EN3 7QJ**  
[www.tazakifoods.com](http://www.tazakifoods.com) Tel: +44(0)20-8344-3001 Fax: +44(0)20-8344-3003



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<b>GMO Status</b>	<b>GMO Free</b>
<b>Organoleptic Assessment</b>	<b>Appearance / Colour:</b> Bright green paste <b>Aroma:</b> Pungent wasabi aroma with no off odours <b>Texture:</b> Smooth paste <b>Flavour:</b> Spicy wasabi flavour
<b>Picture of Product</b>	

**WARRANTY STATEMENT**

1. All preparation, processing, packaging and handling carried out under strictly hygienic conditions
2. Product must be fit for purpose of the nature and substance stated in this specification and free from extraneous and foreign matter.
3. Product shall comply with current UK/EC legislation concerning toxic or other objectionable substances in food stuffs
4. Product to be free from rodent and insect contamination.
5. Product to comply with current UK/EC Food Regulations and any other relevant statutory, requirements, directives, orders or decisions.
6. Product to be supplied in hygienic packaging so that the stated shelf life is assured when stored under the recommended conditions.
7. Product to be supplied in accordance with this agreed specification.
8. Product to have no treatment by irradiation
9. Pesticide/agrochemical residues in the ingredient shall not exceed the maximum residue levels specified in the Pesticide (Maximum residue levels in Food) Regulations 1988 and any subsequent amendments, or those given in the FAO/WHO Codex Alimentarius.
10. To be delivered using clean transport in the stated conditions (i.e. ambient, chilled, frozen)
11. The information on this specification can be used without reservation to advise customers with food allergies, intolerances or aversions, especially those who may die from an anaphylactic reaction to minute traces of ingredients.

**Confidentiality:**

The contents of this specification are confidential and should not be disclosed to a third party without a written approval of Tazaki Foods technical department.

<b>DATE</b>	<b>24/04/15 – V2</b>	
<b>Signed</b>		<b>Aida Kidane – Technical Manager</b> <a href="mailto:aida.kidane@tazakifoods.com">aida.kidane@tazakifoods.com</a>

Shelf life changed from 12 months to 18 months  
E420 function changed to Humectant  
Excessive consumption may produce laxative effects. Added to specification  
Modified starch updated to modified corn starch

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