

## PRODUCT SPECIFICATION

PRODUCT DETAILS					
Product Title	Shiragiku - Spirit Vinegar Brewed with Rice and Sake Cake			Brand	Mizkan
Legal Description	Spirit Vinegar with Rice and Sake Cake Extracts  A mild and full taste which captures the flavour and aroma of rice and sake cake. Perfect for sushi and the world's most popular vinegar for sushi restaurants.			Mizkan Recipe Code	1006564
Marketing Description					
Spec Format	Multi Size Spec	Drained Weight	N/A	Version	12

SUPPLIER DETAILS					
Manufacturing site	Mills Hill Road, Middleton, Manchester M24 2ED				
Contacts	Email	Telephone Number	Job Function	Emergency Contact?	
Site Security	Middleton.security@mizkan.co.uk 24 x 7 manned	01616556430	Site Security	Yes	
Graham Houghton	Graham.houghton@mizkan.co.uk	01616556470	Technical Manager	No	

LABEL INFORMATION							
CSN Code	Case Size	Declared weight	Drained weight (g)	Tangometer Status	PMP/ Other artwork logos	Mizkan Label item codes	Barcodes
1001830	BIB (Bag in Box)	20L	N/A	N/A	Vegetarian, Gluten Free	3013842 New: 3014127	05060050030377
2000757	4 x 1.8L	1.8L e	N/A	N/A	N/A	3014093 3014094	5060336501089

INGREDIENT LISTING
Spirit Vinegar (Water, Rice Extract, Alcohol, Sake Cake Extract, Spirit Vinegar), Salt. 4.5% Acidity

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INGREDIENT INFORMATION									
No.		Ingredients, Compound Ingredients	Total % as a % of Final Product	Additive function	Supplier	Country of Manufacture	Country of Origin	Declared Y/N	Position
1		Spirit Vinegar with Rice and Sake Cake Extracts	Conf.	N/A	Mizkan Euro Ltd	UK	UK	Y	1
	1	Water	Conf.	N/A	Conf.	UK	UK	Y	1
	1	Rice Extract	Conf.	N/A	Conf.	UK, Italy, Spain, Argentina, Greece, Thailand, Turkey, Japan	UK, Italy, Spain, Argentina, Greece, Thailand, Turkey, Japan	Y	1
	1	Alcohol	Conf.	N/A	Conf.	UK, France, Japan, China	UK, France, Japan, China	Y	1
	1	Sake Cake Extract	Conf.	N/A	Conf.	UK	UK, Japan, China, Brazil, Indonesia, Thailand	Y	1
	1	Spirit vinegar	Conf.	N/A	Conf.	UK, Spain, Netherlands	UK, Spain, Netherlands	Y	1
2		Salt	Conf.	N/A	Conf.	UK	UK	Y	2
	2	Salt	Conf	N/A	Conf	UK	UK	Y	2
	2	Sodium Ferrocyanide (E535)	Conf	E535 Anti-caking agent	Conf	UK	China	N- non-functional carry over	n/a

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NUTRITIONAL INFORMATION			
Calculated or Analysed		Analysed	
Method or Source of Data		UKAS Accredited	
As Sold	As Sold	As Sold	
	Per 100ml	Per Portion	N/A
Energy (kj)	131	N/A	
Energy (kcal)	31	N/A	
Fat (g)	<0.5	N/A	
of which Saturates (g)	<0.1	N/A	
Carbohydrate (g)	3.1	N/A	
of which sugars (g)	2.8	N/A	
Fibre (g)	<0.5	N/A	
Protein (g)	<0.5	N/A	
Salt (g)	1.0	N/A	

CHEMICAL PARAMETERS				
Parameters	Target	Unit	Testing Frequency	Testing Method
pH	Max 3.6	n/a	Every Batch	pH meter
Acidity (as acetic by weight)	4.5-4.58	% w/v	Every Batch	Titration
Alcohol	<0.5	% w/v	Annually	UKAS accredited
Haze	Max 0.5	n/a	Every Batch	Turbidimeter + calculation
Salt	0.8-1.2	% w/v	Every Batch	Titration
Specific Gravity	1.018-1.038	n/a	Annually	Density meter

MICROBIOLOGICAL SPECIFICATION							
Is the product commercially sterile? (If NO, please complete the table below)			Yes				
Comments			Because of high acidity and low pH of product, pathogenic microbial growth is not supported.				
Parameter	Typical values	Units	Accept	Max, Reject	Frequency of Testing	Method, Time, Temp	Appears on COA, COC
TVC	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A
Coliforms	<10	Cfu/g	<10	>10	Yearly	UKAS accredited method	N/A
Yeasts	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A

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Moulds	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	
Enterobacteriaceae	N/A						
Salmonella species	N/A						
Listeria species	Negative	/25g	Negative	Positive	Yearly	UKAS accredited method	N/A
Listeria Monocytogens	N/A						
E. coli	N/A						
Bacillus cereus	N/A						
Coagulase Positive Staphylococcus	N/A						
Clostridium Perfringens	N/A						
Campylobacter	N/A						
S. aureus	N/A						
Vibrio	N/A						

## ALLERGEN INFORMATION

ALLERGENS	Contains	Present on Line	Present on Site	Comments
Cereals containing Gluten / Cereal Derivatives	No	Yes	Yes	Barley and wheat used on site in the brewery. Strict allergen policy in place.
Wheat / Wheat Derivatives	No	Yes	Yes	Wheat used on site. Strict allergen handling procedures in place.
Barley / Barley Derivatives	No	Yes	Yes	Barley used on site in the brewery. Strict allergen handling policies in place.
Oats / Oat Derivatives	No	No	No	

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Rye / Rye Derivatives	No	No	No	
Corn (maize) / Derivatives	No	Yes	Yes	Corn used on site. Strict allergen handling procedures in place.
Spelt / Kamut or their hybridised strains	No	No	No	
Milk / Milk Derivatives	No	No	No	
Peanuts / Peanut Derivatives	No	No	No	
Nuts / Nut Derivatives	No	No	No	
Molluscs	No	No	No	
Shellfish	No	No	No	
Sesame Seeds / Sesame Seeds Derivatives	No	No	No	
Sulphur Dioxide and Sulphites >10ppm	No	Yes	Yes	Sulphites are added to other products. Strict allergen handling procedures in place.
Lupin / Lupin Derivatives	No	No	No	
Eggs / Egg Derivatives	No	No	No	
Crustaceans/ Crustaceans Derivatives	No	No	No	
Fish / Fish Derivatives	No	No	Yes	Anchovy paste used in Worcester sauce brewing. CIP when allergen change over. Strict allergen handling procedures in place.
Celery / Celeriac / Derivatives	No	No	No	
Mustard / Mustard Derivatives	No	No	No	

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Soya / Soya Derivatives	No	Yes	Yes	Soy Sauce used in Yuzu Ponzu. Strict allergen handling procedures in place.
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**Note:** The information contained above relates to the presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain

DIETARY SUITABILITY		
	Suitability	Additional Information
Suitable for Vegan Diet	No	Enzyme used as processing aid is cultured on fermentation media containing animal product. And amylase used during production of sake cake.
Suitable for Vegetarian Diet	Yes	Product is made with food ingredients suitable for Vegetarian diet.
Suitable for Coeliac	Yes	Certified by Coeliac Society
Suitable for Halal Diet	Yes	Certified
Suitable for Kosher Diet	No	Not Certified
Is the product organic?	No	

**Note:** The information contained above relates to the suitability based on the presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.

ADDITIVES (including preservative, sweeteners, colours, flavour enhancers, yeas/yeast extract, BHA/BHT)					
Name	E Number	Function	% in Final Product	Legal Limit	Declared?
Sodium Hexacyanoferrate (II)	E535	Anti- caking agent in salt	<0.001%	20mg/kg in salt expressed as anhydrous potassium ferrocyanide	No, non-functional carry over additive

TREATMENTS			
Has the material been treated with ionising radiation?	No		
List any testing for residues of below substances	Testing	Testing Frequency	Compliant with UK/EC legislation?
Pesticides / Herbicides / Fungicides	N/A	N/A	N/A

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GMO	
Does the product or any of its ingredient contains GMO?	No
Identify ingredient contains / produced from GMO	N/A
Does the product contain Identity Preserved material? If yes, please identify.	No
Does genetically modified origin labelling require? If yes, please detail.	No
Does the product made using GM derived enzymes and cultures approved in the UK for food use? If yes, please identify.	No
If the product is of animal origin or contains ingredients of animal origin, were the animals fed on feed or feed ingredients derived from genetically modified materials?	N/A

FOREIGN MATTER PREVENTION AND PRODUCT SAFETY				
CCP No	Process Step	Critical Limits	Control Measure	Frequency
<b>Brewery</b>				
22	Filtration	1 micron (bag filter)	Filter checks	Each despatch (start and end on low volume products)
26	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, hourly checks during production, end of run
<b>Bottling Hall (20L format)</b>				
6	Filtration	50 micron intact and free from damage	In line filters are checked start and shift changeover and end of production	Pre-start, shift changeover End of production
15	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, hourly checks during production, end of run
<b>Bottling Hall (1.8L format)</b>				
12	Filtration	50 micron intact and free from damage	In line filters are checked start and shift changeover and end of production	Pre-start, shift changeover End of production
13	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, hourly checks during production, end of run
18	Metal Detection	2.5mm Ferrous, 4.5mm Non Ferrous 6mm Stainless Steel	Detector challenged and checked. In line with SOP.	Pre start, hourly checks during production, end of run

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PACKAGING DETAILS						
CSN Code	Pack format	Packaging type and description		Material	Weight	Dimensions (mm)
1001830	BIB-bag in box	Primary	Heat-sealed plastic bag with tap.	Nylon/LLDPE-LLDPE	130.7g	598 x 524 mm
		Secondary	Double wall box	Corrugated cardboard	471g	344 x 259 x 294mm
2000757	4 x 1.8L	Primary	Bottle	PET	73.5g	255 x 135
			Cap	HDP	c. 5.4g without wad	W 42.75mm +/- 0.30mm, H23.15mm +/- 0.20
			Label	Matt Wine	0.77kg per 1000	65 x 125 mm
		Secondary	Tray	BP0830	0.2289 KG	275mm x 190mm x 257mm

PALLETIZATION			
Pallet Type	Euro	Pallet net weight (kg) - Size 20L	800
		Pallet net weight (kg) - Size 1.8L	675.2kg
No. of units or cases per layer – Size 20L	12	Pallet gross weight (kg) – Size 20L	826
No. of units or cases per layer – Size 1.8L	16	Pallet gross weight (kg) – Size 1.8L	705.2kg
No. of layers per pallet – Size 20L	3	Maximum height (mm) – 20L	1182
No. of layers per pallet – Size 1.8L	4	Maximum height (mm) – 1.8L	1226
Total no. of units or cases per pallet – Size 20L	36	Recommended stacking limit (palletized unit)	1
Total no. of units or cases per pallet – Size 1.8L	64		



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PRODUCT CODING AND STORAGE						
Shelf Life	Unopened 20L	365 days		Storage Temperature °C	Opened (min-max)	15-30°C
	Opened 20L				Unopened (min-max)	15-30°C
					Coding position on pack	Top of the box (20L and 1.8L), Customer label (IBC)
					Explanation of Coding	Julian Code: L4222J (J – site code) BB: MMM/YYYY
	Unopened 1.8L	540 days				
	Opened 1.8L	42 days				
Storage Instruction		Store in a cool, dry place away from direct sunlight. Once opened reseal.				

VERSION CONTROL			
Version	Date	Created By	Changes
1	26.09.16	C. Medlycott	
2	03/01/17	C. Medlycott	Nutrition added
3	06/04/17	C. Medlycott	Ingredients declaration amended
4	14.07.2017	T Szabo	Spec review- new spec format, additional sections
5	27.11.2019	T Szabo	Chemical parameters, packaging reviewed and updated
6	09.12.2019	J Pakkan	Removed 1006566, 1001965 from label and packaging information
7	29.06.2020	T Szabo	Ingredient dec update, Coeliac suitability
8	07.01.2022	T Szabo	New 1.8L size added
9	04.08.2023	Ildiko Kiss	BIB Case: New Item number added, weight and Dimensions updated.
10	09/08/2023	Ildiko Kiss	BIB- bag in box packaging details updated.
11	08/03/2024	Ildiko Kiss	Country of origins reviewed and updated for multiple components. Vincent is removed as Commercial Contact (left business). Mustard, Egg and Sesame are removed from allergen table as per site allergen policy these are not handled on site. 1001426 Removed from spec. Foreign matter prevention and product safety details updated as per site's confirmation. Additives table updated.

## PRODUCT SPECIFICATION

12	26.11.2024	Ildiko Kiss	Halal status updated.
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SIGN OFF					
Confirmed By		Approved By			
NPD Manager	Date	Technical Manager	Date	Specification Manager	Date
				<i>Ildiko Kiss</i>	26.11.2024