

PRODUCT SPECIFICATION

PRODUCT DETAILS					
Product Title	Honteri			Brand	Mizkan
Legal Description	Sweet cooking seasoning			Mizkan Recipe Code	IP0633
Marketing Description	A traditional, Japanese sweet seasoning (Mirin style), made from glucose syrup, spirit vinegar and sugar.				
Spec Format	Multi Size Spec	Drained Weight	N/A	Version	26

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
2000826	6x 275ml	275ml e	N/A	N/A	Additional Languages	3014416	5060336503359
2000827	6x 568ml	568ml e	N/A	N/A	Additional Languages	3014419	5060336503366
1001934	1 BIB (Bag in Box)	18L	N/A	N/A	Vegetarian, Gluten Free	Current: 3013857 New: 3014122	05060050030407
2000758	4 x 1.8L	1.8L e	N/A	N/A	Export green dot	3014091 3014092	5060336501102
2000797	150ml	150ml e	N/A	N/A	N/A	N/A	Sample only not for resale
200868	12x 150ml	150ml e	N/A	N/A	TWF (French only)	3014794	5060336507609

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INGREDIENT LISTING									
Glucose Syrup, Water, Spirit Vinegar, Fermented Rice Alcohol (water, rice, alcohol, salt, rice malt), Sugar, Acidity Regulator: Citric Acid, Cane Molasses.									

INGREDIENT INFORMATION									
No	No.	Ingredients, Compound Ingredients	Total % as a % of Final Product	Additive function	Supplier	Country of Manufacture	Country of Origin	Declared Y/N	Position
1.		Glucose Syrup	Conf	N/A	Conf	UK	Belgium, Bulgaria, Croatia, Czech Republic, Denmark, Estonia, France, Hungary, Latvia, Lithuania, Luxembourg, Romania, Slovakia, Sweden, Poland, UK, Germany, Netherlands	Y	1
	1	Glucose Syrup	Conf	N/A	Conf	UK	Belgium, Bulgaria, Croatia, Czech Republic, Denmark, Estonia, France, Hungary, Latvia, Lithuania, Luxembourg, Romania, Slovakia, Sweden, Poland, UK, Germany, Netherlands	Y	1
	1	Sodium Bisulphite	Conf	E222	Conf	UK	UK	N- non functional carry over	n/a

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2.		Water	Conf	N/A	Local water authority	UK	UK	Y	2
3		Spirit Vinegar	Conf	N/A	Conf	UK, Spain, Netherlands	UK, Spain, Netherlands	Y	3
4		Fermented Rice Alcohol	Conf	N/A	Conf	Vietnam	Vietnam	Y	4
	4	Water	Conf	N/A	Conf	Vietnam	Vietnam	Y	4
	4	Rice	Conf	N/A	Conf	Vietnam	Vietnam	Y	4
	4	Alcohol	Conf	N/A	Conf	Vietnam	Vietnam	Y	4
	4	Salt	Conf	N/A	Conf	Vietnam	Vietnam	Y	4
	4	Citric Acid	Conf	Acidity regulator	Conf	Vietnam	Austria	N – carry over from raw material, no function in finished product hence does not need to be declared	4
	4	Rice Malt	Conf	N/A	Conf	Vietnam	Vietnam	Y	4
5		Sugar	Conf	N/A	Conf	UK	Poland, Belgium, France, Germany, Netherlands, Thailand, Guatemala, Argentina, Australia, Belize, Brazil, Costa Rica, El Salvador, Swaziland, Fiji, Guadeloupe, Guyana, Honduras, Jamaica, Laos,	Y	5

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							Malawi, Mexico, Mozambique, Nicaragua, Panama, Peru, Reunion, South Africa, Zambia, UK, Mauritius, Mozambique		
	5	Sugar	Conf	N/A	Conf	UK	Poland, Belgium, France, Germany, Netherlands, Thailand, Guatemala, Argentina, Australia, Belize, Brazil, Costa Rica, El Salvador, Swaziland, Fiji, Guadeloupe, Guyana, Honduras, Jamaica, Laos, Malawi, Mexico, Mozambique, Nicaragua, Panama, Peru, Reunion, South Africa, Zambia, UK, Mauritius, Mozambique	Y	5
	5	Sulphur Dioxide	Conf	E220	Conf.	UK	Poland, Belgium, France, Germany, Netherlands, Thailand, Guatemala, Argentina, Australia, Belize, Brazil, Costa Rica, El Salvador, Swaziland, Fiji, Guadeloupe, Guyana, Honduras, Jamaica, Laos, Malawi, Mexico, Mozambique,	N- non functional carry over	n/a

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							Nicaragua, Panama, Peru, Reunion, South Africa, Zambia, UK, Mauritius, Mozambique		
6		Citric Acid	Conf	Acidity regulator	Conf	China	China	Y	6
7		Cane Molasses	Conf	N/A	Conf	USA	USA	Y	7

NUTRITIONAL INFORMATION

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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)	1298	N/A	
Energy (kcal)	306	N/A	
Fat (g)	<0.5	N/A	
of which Saturates (g)	0.3	N/A	
Carbohydrate (g)	74	N/A	
of which sugars (g)	52	N/A	
Fibre (g)	0.6	N/A	
Protein (g)	<0.5	N/A	
Salt (g)	0.15	N/A	

CHEMICAL PARAMETERS

Parameters	Target	Unit	Testing Frequency	Testing Method
pH	2.3-2.9	n/a	Every Batch	pH meter
Alcohol	<0.5	% w/v	Annually	UKAS accredited
Haze	Max 1.8	n/a	Every Batch	Turbidimeter + calculation
Brix	54-58	n/a	Every Batch	Refractometer
Specific Gravity	1.240-1.270	n/a	Every Batch	Density meter

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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
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						

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Vibrio	N/A						
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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 handling procedures in place.
Wheat / Wheat Derivatives	No	Yes	Yes	Glucose syrup is derived from wheat, but it is exempt of allergen declaration as per REGULATION (EU) No 1169/2011 Annex II. 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 procedures in place.
Oats / Oat Derivatives	No	No	No	
Rye / Rye Derivatives	No	No	No	
Corn (maize) / Derivatives	Yes	Yes	Yes	Citric acid derived from corn.
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	

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Sesame Seeds / Sesame Seeds Derivatives	No	No	No	
Sulphur Dioxide and Sulphites >10ppm	No	Yes	Yes	Sulphites are added to other products. Sugar contains SO2 and Glucose Syrup contains Sodium Bisulphite as Non-functional carryover additive. It is less than 10ppm, hence not declarable. Strict allergen handling
Lupin / Lupin Derivatives	No	No	No	
Eggs / Egg Derivatives	No	No	No	
Crustaceans/ Crustaceans Derivatives	No	No	No	
Fish / Fish Derivatives	No	No - for BIB Yes – for bottle format	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	
Soya / Soya Derivatives	No	Yes	Yes	Soy Sauce used in Yuzu Ponzu. Strict allergen handling procedures in place.

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	Amylase used during production of fermented rice extract which is used as raw material in finished product.

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Suitable for Vegetarian Diet	Yes	
Suitable for Coeliacs	Yes	Coeliac Society Certified
Suitable for Halal Diet	No	Not 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?
Citric Acid	E330	Acidity Regulator	0.066	Quantum Satis	Y
Sulphur Dioxide	E220	Carry over additive Sugar	<0.001%	Quantum Satis	No, non-functional carry over additive
Sodium Bisulphite	E222	Carry over additive in Glucose Syrup	<0.001%	Quantum Satis	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

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

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FOREIGN MATTER PREVENTION AND PRODUCT SAFETY				
CCP No	Process Step	Critical Limits	Control Measure	Frequency
Brewery				
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
Bottling Hall (275ml & 568ml & 150ml format)				
16	Inversion	Free from foreign bodies	Visibly Inspect invertor and ensure that air blowers are working	Pre-start up, Start-up checks and then Every half an hour Shift changeover checks.
20	Filtration	1mm sauce filler, 50micron vinegar filler 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
21b	Lab analysis pH	All product <3.6 / Browning <4-5	Product tested with calibrated pH meter.	Pre-start, hourly checks during production, end of run
Bottling Hall (18L format)				
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
Bottling Hall (1.8L format)				
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)
2000826	6 x 275ml Glass Bottle	Primary	Bottle	Glass	150g	158 x 63 x 63mm
			Cap	Plastic (PP)	2.5g	32.5 x 19 x 32.5mm
			Label	Paper	Current: 0.51g New: 0.65g	Current: 50 x 128mm New: 50 x 174mm
		Secondary	Tray	Corrugate (Paper)	22g	191 x 128 x 50mm
2000827	6 x 568ml Glass Bottle	Primary	Bottle	Glass	275g	195 x 78 x 78mm
			Cap	Plastic (PP)	2.5g	32.5 x 19 x 32.5mm
			Label	Paper	Current: 0.83g New: 0.98g	Current: 60.5 x 171mm New: 60.5 x 221mm
		Secondary	Tray	Corrugate (Paper)	29g	236 x 158 x 50mm
1001934	BIB- bag in box	Primary	Heat-sealed plastic bag with tap.	Nylon/LLDP E-LLDPE	130.7g	598 x 524 mm
		Secondary	Double wall box	Corrugated cardboard	426g	313 x 259 x 294mm
2000758	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
2000797	Glass Bottle 150ml Sample	Primary	Round bottle	Glass	187g	49.1 x 183.3
			Tamper evident screw-on cap	Polypropylene	4g	27.15 x 18.4
2000868	12x 150ml Glass bottle	Primary	Glass Bottle	Glass	187g	49.1 x 183.3
			Cap - Screw on cap with tamper evident sleeve	Cap – PP Sleeve - PET	4g	24mm
			Label	Paper	0.91g	84 x 128 mm
		Secondary	Tray	Corrugate (Paper)	24.44g	204 x 152 x 35mm

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PALLETIZATION (275ml)			
Pallet Type	Euro	Pallet net weight (kg)	521.83
No. of units or cases per layer	36	Pallet gross weight (kg)	791.4
No. of layers per pallet	7	Maximum height (mm)	1271
Total no. of units or cases per pallet	252	Recommended stacking limit (palletted unit)	1

PALLETIZATION (568ml)			
Pallet Type	Euro	Pallet net weight (kg)	513.25
No. of units or cases per layer	24	Pallet gross weight (kg)	749
No. of layers per pallet	5	Maximum height (mm)	1159
Total no. of units or cases per pallet	120	Recommended stacking limit (palletted unit)	1

PALLETIZATION (1.8L)			
Pallet Type	Euro	Pallet net weight (kg)	675.2
No. of units or cases per layer	16	Pallet gross weight (kg)	705.2
No. of layers per pallet	4	Maximum height (mm)	1226
Total no. of units or cases per pallet	64	Recommended stacking limit (palletted unit)	1

PALLETIZATION (18L)			
Pallet Type	Euro	Pallet net weight (kg)	1084
No. of units or cases per layer	12	Pallet gross weight (kg)	1157
No. of layers per pallet	4	Maximum height (mm)	1402
Total no. of units or cases per pallet	48	Recommended stacking limit (palletted unit)	1

PALLETIZATION (150ml - Sample)			
Pallet Type	GKN	Pallet net weight (kg)	460
No. of units or cases per layer	33	Pallet gross weight (kg)	
No. of layers per pallet	6	Maximum height (mm)	1320

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Total no. of units or cases per pallet	198	Recommended stacking limit (palletted unit)	1
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PALLETIZATION (150ml)			
Pallet Type	Euro	Pallet net weight (kg)	383.04
No. of units or cases per layer	28	Pallet gross weight (kg)	803.40
No. of layers per pallet	6	Maximum height (mm)	1320
Total no. of units or cases per pallet	168	Recommended stacking limit (palletted unit)	1

PRODUCT CODING AND STORAGE						
Shelf Life	Unopened 275ml, 568ml, 150ml	548 days		Storage Temperature °C	Unopened (min-max) 275ml, 568ml, 150ml, 1.8L, 18L	15-30°C
	Opened 275ml, 568ml, 150ml	42 days				
	Unopened 1.8L	540 days			Opened (min-max) 275ml, 568ml, 150ml, 1.8L	0-10°C (Refrigerate)
	Opened 1.8L	42 days				
	Unopened 18L	365 days			Opened (min-max) 18L, 1000L	15-30°C
	Opened 18L	n/a				
	Unopened 1000L	61 days		Coding position on pack	See Cap (275ml, 568ml, 150ml and 1.8L), Top of box (18L) Customer label (1000L)	
	Opened 1000L	n/a		Explanation of Coding	Julian Code: L4222J (J – site code) BB: MMM/YYYYY	
Storage Instruction		275ml & 568ml: Best Before: See cap. Store in a cool, dry & dark place. Once opened, refrigerate and consume within 6 weeks.				
		1.8L:				


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	<p>Best Before: See cap. Store in a cool, dry & dark place. Refrigerate after opening.</p> <p>150ml (TWF): Best Before End: See cap. Store in a cool, dry & dark place. Once opened, keep refrigerated and consume within 6 weeks.</p> <p>18L (BIB) & 1000L: Store in a cool dry place, away from direct sunlight. After opening, re-seal to minimize contact with air.</p>
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VERSION CONTROL			
Version	Date	Created By	Changes
1			
2	16/03/15	C. Medlycott	Salt level amended, Haze and Acidity amended
3	26/03/15	C. Medlycott	Available carbohydrate value amended.
4	29/04/15	C. Medlycott	pH level amended
5	09/06/16	C. Medlycott	Nutritional amended from 100g to 100ml
6	06/04/17	C. Medlycott	nutritional amended in line with annual tolerances review, additional CSN added
7	30/06/2017	SN	Contact updated
8	26.07.2017	Timea Szabo	Spec review – spec format, contacts, packaging, allergen and storage update, additional sections added
9	24.10.2019	Timea Szabo	Recipe, additive, allergen table update with phosphoric acid change to citric acid. Packaging and palletization details updated
10	09.12.2019	Jugal Pakkan	Removed 2000426, 2000176, 1001963, 1001962, 1001788, 1001401 & 1001424 from label information and packaging
11	28.02.2020	Timea Szabo	Allergen information amended
12	28.07.2020	Timea Szabo	Small bottle formats added.
13	15.10.2020	Timea Szabo	COO updated for spirit vinegar
14	07.01.2022	T Szabo	New 1.8L format added
15	25.01.2022	T Szabo	Coeliac suitability added
16	20.01.2023	Ildiko Kiss	Chemical parameter- Haze updated as per site information.

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17	06.03.2023	Ildiko Kiss	New, additional language label information of 275ml & 568ml added with new product codes & barcodes. Storage instruction updated.
18	12/05/2023	Ildiko Kiss	BIB New Item number added, 275ml & 568ml label dimensions updated.
19	16/05/2023	Ildiko Kiss	New label weights added to 275ml and 568ml.
20	04/08/2023	Ildiko Kiss	BIB Case weight and Dimensions updated.
21	09/08/2023	Ildiko Kiss	BIB- bag in box packaging details updated.
22	08/11/2023	Ildiko Kiss	Country of origins reviewed and updated for multiple components. Vincent is removed as Commercial Contact (left business). Allergen & additive section updated.
23	28/02/2024	Ildiko Kiss	Foreign matter prevention and product safety details updated as per site's confirmation.
24	07/05/2024	Ildiko Kiss	150ml - 2000797 sample size added.
25	20.02.2025	Ildiko Kiss	2000868 (TWF- French) – 150ml size added. Codes: 2000731 & 2000732 removed from Spec.
26	27.03.2025	Ildiko Kiss	Maize removed from Glucose Syrup's source as per supplier raw material specification.

SIGN OFF					
Confirmed By		Approved By			
NPD Manager	Date	Technical Manager	Date	Specification Manager	Date
					27.03.2025