

PRODUCT SPECIFICATION

PRODUCT DETAILS					
Product Title	Yuzu Ponzu			Brand	Mizkan
Legal Description	Yuzu-seasoned soy sauce			Mizkan Recipe Code	IP0298
Marketing Description	A deep umami flavour with a Japanese yuzu citrus juice				
Spec Format	Multi Spec	Drained Weight	N/A	Version	10

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
2000742	4 x 1.8L	1.8L e	N/A	N/A	Export green dot	3014337 3014338	5060336501126
2000798	150ml	150ml e	N/A	N/A	Sample Only	3014319	Sample only not for resale
2000825	6x 275ml	275ml e	N/A	N/A	N/A	3014462	5060336503298
2000870	12x 150ml	150ml e	N/A	N/A	TWF (French only)	3014793	5060336507623

INGREDIENT LISTING	
Water, Soy Sauce (26%) (Water, Soybeans , Salt, Spirit Vinegar), Sugar, Spirit Vinegar, Yuzu Juice (4%), Salt, Yeast Extract, Concentrated Lime Juice, Concentrated Orange Juice, Acidity Regulator (Citric Acid), Colour (Plain Caramel), Natural Flavouring.	

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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.		Water	Conf.	N/A	Local water authority	UK	UK	Y	1
2.		Soy Sauce	Conf.	N/A	Conf.	Netherlands	Netherlands	Y	2
	2	Water	Conf.	N/A	Conf.	Netherlands	Netherlands	Y	2
	2	Soybeans	Conf.	N/A	Conf.	Brazil, Canada, USA	Brazil, Canada, USA	Y	2
2a	2	Salt	Conf.	N/A	Conf.	Netherlands	Netherlands, Germany	Y	2
	2a	Salt	Conf	N/A	Conf	Netherlands	Netherlands, Germany	Y	2
	2a	Sodium Hexacyanoferrate (II) (E535)	Conf.	E535 Anti-caking agent	Conf.	Netherlands	Netherlands, Germany	N- non-functional carry over	n/a
	2	Spirit Vinegar	Conf.	N/A	Conf.	Netherlands	Netherlands	Y	2
3		Liquid Sugar	Conf.	N/A	Conf.	UK	UK	N	
3a	3	Sugar	Conf.	N/A	Conf.	UK	UK	Y	3
	3a	Sugar	Conf	N/A	Conf	UK	Belgium, France, Germany, Guatemala, Mauritius, Netherlands, Poland, Thailand, UK	Y	

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	3a	Sulphur Dioxide	Conf	E220	Conf.	UK	UK	N- non functional carry over	n/a
	3	Water	Conf.	N/A	Local water authority	UK	UK	Y	1
4		Spirit Vinegar	Conf.	N/A	Conf.	UK	UK	Y	4
5		Yuzu Juice	Conf.	Acidity regulator	Conf.	Japan	Japan	Y	5
6		Brine	Conf.	N/A	Conf.	UK	UK	N	
6a	6	Salt	Conf.	N/A	Conf.	UK	UK	Y	6
	6a	Salt	Conf	N/A	Conf	UK	UK	Y	6
	6a	Sodium Hexacyanoferrate (II) (E535)	Conf.	E535 Anti-caking agent	Conf.	UK	China	N- non-functional carry over	n/a
	6	Water	Conf.	N/A	Conf.	UK	UK	Y	1
7		Yeast Extract	Conf.	N/A	Conf.	Serbia and Montenegro	Serbia and Montenegro	Y	7
8		Concentrated Lime Juice	Conf.	N/A	Conf.	Mexico	Mexico	Y	8
9		Concentrated Orange Juice	Conf.	N/A	Conf.	Israel, Spain	Israel, Spain	Y	9
10		Citric Acid	Conf.	Acidity regulator	Conf.	China	China	Y	10
11		Plain Caramel	Conf.	Colour	Conf.	UK	UK	Y	11
12		Natural Flavouring	Conf.	N/A	Conf.	Netherlands	Netherlands	Y	12

NUTRITIONAL INFORMATION

Calculated or Analysed	Analysed
Method or Source of Data	UKAS Accredited

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As Sold	As Sold	As Sold
	Per 100ml	Per Portion N/A
Energy (kj)	469	N/A
Energy (kcal)	93	N/A
Fat (g)	0.6	N/A
of which Saturates (g)	0.5	N/A
Carbohydrate (g)	16	N/A
of which sugars (g)	11	N/A
Fibre (g)	<0.5	N/A
Protein (g)	3.4	N/A
Salt (g)	7.9	N/A

CHEMICAL PARAMETERS				
Parameters	Target	Unit	Testing Frequency	Testing Method
pH	3.3 - 3.6	n/a	Every Batch	pH meter
Acidity	2.00 - 2.7	%w/v	Every Batch	Titration
Salt	7.1 – 8.5	%w/v	Every Batch	Titration
Brix	26.00 - 31.00	n/a	Every Batch	Refractometer
Specific Gravity	1.1 - 1.2	n/a	Every Batch	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
Moulds	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	
Enterobacteriaceae	N/A						

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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	No	Yes	
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	
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	

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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. Sugar contains SO ₂ as Non-functional carryover additive. It is less than 10ppm, hence not declarable. 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 - for 1.8L 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	Yes	Yes	Yes	Soy Sauce used in recipe. 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	Yes	Product is made with food ingredients suitable for Vegan diet
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	Yes	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	0.44	Quantum Satis	Y
Plain Caramel	E150a	Colour	0.4	Quantum Satis	Y
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
Sulphur Dioxide	E220	Preservative in Sugar	<0.001%	Quantum Satis	No, non-functional carry over additive

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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

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, 2 hourly checks during production, end of run
Bottling Hall				
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
16	Filler	pH<3.6	Product tested with calibrated pH meter.	Pre-start, 2 hourly checks during production, end of run
20	Filtration	<1mm sauce 50micron vinegar 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 (1 sample per batch)	All product <3.6 / Brownie <4-5 / Balsamic <4	Product tested with calibrated pH meter.	Pre-start, 2 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)
2000798	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
			Label	Paper	0.5g	84 x 128
		Secondary	Tray	Corrugated	17.5g	274 x 152 x 37
2000742	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
2000825	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	0.65g	50 x 174mm
		Secondary	Tray	Corrugate (Paper)	23.58g	191 x 128 x 50mm
2000870	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 (2000742 - 1.8L)			
Pallet Type	Euro	Pallet net weight (kg)	
No. of units or cases per layer	16	Pallet gross weight (kg)	649.90
No. of layers per pallet	4	Maximum height (mm)	
Total no. of units or cases per pallet	64	Recommended stacking limit (palletted unit)	1
PALLETIZATION (Sample 150ml)			
Pallet Type	GKN	Pallet net weight (kg)	
No. of units or cases per layer	33	Pallet gross weight (kg)	4.60kg
No. of layers per pallet	6	Maximum height (mm)	
Total no. of units or cases per pallet	198	Recommended stacking limit (palletted unit)	1
PALLETIZATION (2000825- 275ml)			
Pallet Type	Euro	Pallet net weight (kg)	499
No. of units or cases per layer	36	Pallet gross weight (kg)	767.2
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 (2000870- 150ml)			
Pallet Type	Euro	Pallet net weight (kg)	362.88
No. of units or cases per layer	28	Pallet gross weight (kg)	783.24
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

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PRODUCT CODING AND STORAGE						
Shelf Life	Unopened (275ml, 150ml)	18 months		Storage Temperature °C	Unopened (1.8L, 275ml, 150ml) (min-max)	15-30°C
	Unopened (1.8L)	365 days			Opened (1.8L, 275ml, 150ml) (min-max)	0-10°C (Refrigerate)
	Opened (1.8L, 275ml, 150ml)	42 days		Coding position on pack	See Cap	
				Explanation of Coding	Julian Code: L4222J (J – site code) BB: MMM/YYYYY	
Storage Instruction		<p>1.8L Best Before: See cap. Store in a cool, dry & dark place. Refrigerate after opening. Shake well before use.</p> <p>275ml Best Before: See cap. Store in a cool, dry & dark place. Refrigerate after opening and use within 6 weeks. Shake well before use.</p> <p>150ml - Sample not for resale. Best Before: See cap. Store in a cool, dry & dark place. Shake well before use. Once opened, reseal.</p> <p>2000870 - 150ml (TWF): Best Before End: See cap. Store in a cool, dry place. Shake well before use. Once opened, keep refrigerated and consume within 6 weeks.</p>				

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VERSION CONTROL			
Version	Date	Created By	Changes
1	07.01.2022	T Szabo	New
2	25.01.2022	T Szabo	Coeliac suitability updated
3	16.05.2022	Sandeepa. N	Updated spec for 150ml sample details.
4	08.03.2023	Ildiko Kiss	New CSN and Label item codes added. Storage condition aligned with Artwork. Kosher suitability updated. Storage instruction updated.
5	12.05.2023	Ildiko Kiss	275ml label dimensions updated.
6	16/05/2023	Ildiko Kiss	275ml label weight updated.
7	10.08.2023	Ildiko Kiss	Chemical parameters reviewed and updated.
8	08.12.2023	Ildiko Kiss	Updated to remove Vincent as Commercial Contact (left business). Multiple ingredients' country of origin updated. Additive table updated. Shelf life updated.
9	27.11.2024	Ildiko Kiss	Halal status updated. Allergen table reviewed and updated. Storage statements updated.
10	20.02.2025	Ildiko Kiss	2000870 (TWF- French) – 150ml size added.

SIGN OFF					
Confirmed By		Approved By			
NPD Manager	Date	Technical Manager	Date	Specification Manager	Date
					20.02.2025