

PRODUCT SPECIFICATION

Mustard «Hot»

In-house laboratory certified by the “KirovogradStandartMetrology” State Testing Center
Approval Certificate No. 21/25 issued on 01.07.2025 valid before 30.06.2028

Product Name	Mustard «Hot»
Product description:	To prepare the seasoning, whole mustard seeds are mixed into a pasty mixture with water, vinegar, sunflower oil, sugar and salt.
Ingredients:	water, yellow mustard seeds 24.0%, sugar, salt, acidity regulator (acetic acid), stabilizer (xanthan gum), preservative (potassium sorbate), turmeric.
Manufacturer's/Packager's address:	2 Vysotskoho Str., Vlasivka settlement, Oleksandriyskyi District, Kirovohradska Oblast, 27552 Ukraine
Primary packaging:	Doy-pack nozzled, plastic pail
Secondary packaging:	Carton boxes
Storage and transport requirements:	Relative humidity 75% in a well-ventilated, clean, dry, odorless warehouse odor without direct sunlight, at temperatures from 0 °C to +20 °C.
Shelf life:	9 month (if stored in the temperature range from +0 °C to +20°C). After opening, store at a temperature from 0°C to +11°C not more than 21 days.
Regulatory reference:	Quality of the product is in compliance with the requirements of TU U 15.8-20651018-003:2010
Application purpose:	The product is intended as a ready-to-use dressing for salads, sandwiches, or vegetable/meat/fish courses, and also as an ingredient for both home and professional cooking.
Use and application:	This product for direct human consumption.
Sensory characteristics:	
Appearance, color:	Homogeneous, thick mass without foreign additives and impurities. Color yellow, brown color allowed.
Taste, odor:	According to the name of the mustard, hot, without any foreign taste and smell.
Nutritional value per 100 g of product:	energy value -717 kJ / 171 kcal; fats - 7.39, of which saturated - 0.8g; carbohydrates - 19.91g, of which: sugars - 15.09g; proteins - 6.2g; salt - 2.2g.
Physical and chemical properties:	
Test item name and unit	Reference Value*
Mass fraction of solids, not less than, %	29,00
Mass part of fat, %	5,70 – 10,00
Mass fraction of total sugar, %	4,0 – 16,0
Mass fraction of chlorides, %	1,3 – 2,8
Mass fraction of titrated acids in terms of acetic acid, %	1,5 – 2,5

*This is a reference product specification. The actual tested values may vary slightly from batch to batch. The actual tested values for each individual consignment of this product will be given in respective quality documents issued for that consignment at the time of shipping.

