Woeber MISTARD Manufacturing Company

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Finished Product Specification

Product: Woeber Dusseldorf Mustard

Effective Date: November 20, 2006 Reviewed: April 14, 2014

A. General Specifications

- 1. This material is to be used as a food product and must comply with the requirements of the Federal Food, Drug, and Cosmetic Act as amended (including, but not limited to, the Food Additive Amendment of 1958).
- 2. G.R.A.S. Substance(s): If this food material contains any G.R.A.S. substance(s), this shall be documented by letter to the Buyer's procurement department as to which substance(s), at what level(s), and the purpose(s) for its usage.
- 3. The supplier must give written notice in advance of changes in the formulation or processing of this product if such changes affect: a) the labeling of the finished product under Federal law; b) its status under the Food Additives Regulation; c) its function under intended usage conditions.

B. Physical & Chemical Specifications

Appearance: Medium brown, bits of seed present
 Flavor: Sharp, slight heat, no off flavors or odors

Total Solids: 16% Minimum
 Salt: 2.3% - 3.3%
 Acidity (as Acetic): 2.7% - 3.5%
 pH: 3.2 - 3.6

7. Density: 8.5 - 8.8 lbs./gal

8. Bostwick: 5.5 cm maximum (30 sec @ 20 C)

C. Microbial Specifications:

1. Standard Plate Count: 2,000/gram maximum

 2. Coliforms:
 < 10/gram</td>

 3. E. Coli:
 < 10/gram</td>

 4. Yeast / Mold
 <10/gram</td>

5. Salmonella Negative per 25 grams

Ingredient Statement: Distilled Vinegar, #1 Mustard Seed, Salt and Spices.

Woeber Mustard Co. Issued by: R. Weyant	Revision Date 11/20/2006	Revision Number 2	Page 1 of 2
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D.	Storage:

Temperature: Ambient

E. Packaging:

As required by customer.

F. Nutrition:

See Attached