



FSSC 22000 Certified Producer

PRIVATE ENTERPRISE “VIKTOR AND K”

2 Vysotsky Str., vill. Vlasivka, Svitlovodsk,

Kirovograd Region, 27552 Ukraine

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Product specification Mustard Dijon

In-house laboratory certified by the “KirovogradStandartMetrology” State Testing Center

Approval Certificate No. 29/22 issued 05.07.2022, expires 04.07.2025

Product Name	Mustard
Product description:	To prepare the seasoning, whole, ground or crushed mustard seeds are mixed into a pasty mixture with water, vinegar, sugar and salt.
Ingredients:	drinking water, yellow mustard seeds, salt, white mustard seeds, acidity regulator (acetic acid), turmeric, preservative (potassium sorbate), stabilizer (xanthan gum)
Manufacturer's/Packer's name and address:	PE “Viktor and K”, 2, Vysotsky str., v. Vlasivka, Svitlovodsk, Kirovograd region, 27552, Ukraine
Place of manufacture:	PE “Viktor and K”, 52a, Molodizhna str, v. Vlasivka, Svitlovodsk, Kirovograd region, 27552, Ukraine
Primary packaging:	Glass jars, glass-jars Twist-off, plastic cups, plastic pail
Secondary packaging:	PET package
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:	120 days (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 is fit for direct human consumption.
Sensory characteristics:	
Appearance, color:	Homogeneous, thick mass without foreign additives and impurities. Color yellow, brown color allowed.
Taste, odor:	Spicy, salty-sour mustard taste. Strong odor of mustard and vinegar.
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 – 8,00
Mass fraction of total sugar,%	1,0 – 3,0
Mass fraction of chlorides,%	3,1 – 5,8
Mass fraction of titrated acids in terms of acetic acid,%	2,5 – 5,5

* 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.