Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

CAIUMET 21 August 2023 21 August 2023

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Cajun Meat Seasoning 700g Chef pot

Product Description:
Fox's special blend of herbs and spices to use with meat and poultry creating the distinctive powerful Cajun flavours of the "Deep South".

General Information

Food/Drink:	Food
Product Category:	Ambient
Generic Product Type :	Herbs & Spices

Supplier's Product Code:

CAJUMET

Supplier: Fox's Spices Ltd

Fox's Spices Ltd

Masons Road Industrial Estate

Stratford upon Avon Warwickshire

CV37 9NF

United Kingdom P: 01789 266420

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	Not specified.	Outer Case Length :	365 mm
Packaging Type Description :	Plastic Tub	Outer Case Width:	255 mm
Total Quantity of Inner Units in Outer Case :	12 Units	Outer Case Height :	305 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight:	10.50 kg
		Product Net Weight:	8.50 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	12 Cases	Pallet Height :	2.00 MTR
Quantity of Layers Per Pallet:	6 Layers	Pallet Gross Weight :	800.00 kg
Quantity of Cases Per Pallet :	72 Cases		
Logistical Information			
Shelf Life from Time of Production :	1,275 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	900 Days	Delivery Lead Time :	5 Days
Waste Packaging Weight - Outer	: Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	5.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	50.00 %	Other:	0.00 g
Paper/Board: 330.00 g	Wood:	0.00 g	
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	100.00 g	Wood Total :	15,000.00 g
Paper/Board:	200.00 g	Is Pallet Returnable?:	-
Percentage Recycled Plastic:	50.00 %		

Other Information Supplier Comments: Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of United Kingdom Provenance :

Additional Origin Details:

Blended and packed in the UK. Ingredients used come from a variety of origins: Spain, India, USA, Vietnam, Central South America, China, Morocco.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Plastic Pot
Variable Weight Consumer Item:	No
Net Drained Weight:	0.700 kg

Inner Unit Length:	120 mm
Inner Unit Height:	145 mm
Inner Unit Width:	120 mm
Inner Product Weight:	700.00 g
Inner Product Weight Units :	g

Weight/Volume:

1250ml pot with 700g net weight fill

Handling Information

Directions For Use :

The most popular use for this seasoning is the "blackening" method. Liberally sprinkle Cajun Seasoning onto meat or chicken and fry quickly in butter or oil in a very hot skillet or frying pan. The result being a crisp, spicy dark coloured outer coating. Alternatively just sprinkle into any soup or stew to create 'Cajun'/'Creole' flavours of the 'Deep South'.

Storage Instructions:

Once opened, reseal pot and keep cool and dry.

Dietary Information

Ingredients:

Paprika, Onion, Sea Salt, Cane Sugar, Black Pepper, Cayenne Pepper, Garlic, Thyme - All dry powders

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof):	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof):	No
Almond nuts :	No
Hazelnuts:	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts:	No
Pistachio nuts :	No
Macadamia nuts:	No
Queensland nuts :	No
Cereals Containing Gluten:	No
Wheat (and products thereof):	No
Rye (and products thereof):	No
Barley (and products thereof):	No
Oats (and products thereof) :	No
Spelt (and products thereof):	No
Kamut (and products thereof):	No
Gluten content < 20ppm:	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 5 mg/kg

roduct contains :	
Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No
roduct suitability:	
Suitable for a Vegetarian Diet:	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes

No

Approved for a Halal Diet:

Approved for a Kosher Diet:

HFSS (High in Fat, Salt and Sugar):

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	10.00 g or ml
Count per 100g:	10 Servings
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,425.00 kJ
Energy per 100 G/ML:	340.00 kcal
Fat per 100 G/ML:	4.5 g
- of which Saturates per 100 G/ML :	0.5 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML:	Not specified.
Trans Fats per 100 G\ML:	0.00 g
Carbohydrate Per 100 G/ML:	22 g
- of which Sugars per 100 G/ML:	2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	16 g
Protein per 100 G/ML:	4 g
Salt per 100 G/ML :	25 g
Sodium per 100 G\ML:	9.7 g

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	140.00 g
Percentage Recycled Plastic :	50.00 %
Paper/Board :	1.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	0.00 g
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

Red Tractor:	No
Fairtrade:	No
$Marine\ Stewardship\ Council\ Certified\ (MSC):$	No
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured:	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
$Round table \ of \ Sustainable \ Palm \ Oil \ (RSPO):$	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification:	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation: Currently working towards SALSA accreditation	tion.
Intra Stat/Taric Code :	Not specified.
Commodity Code:	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Quarterly	<500000	1000000	100g
Coliforms (cfu/g or ml)	Quarterly	<2000	6000	100g
E. Coli (cfu/g or ml)	Quarterly	<0	100	100g
Moulds (cfu/g or ml)	Quarterly	<50000	1000000	100g
Salmonella	Quarterly	<0	0	50g
Total Viable Count (TVC) (cfu/g or ml)	Quarterly	<500000	1000000	100g
Yeast (cfu/g or ml)	Quarterly	<50000	1000000	100g

Analytical Standards

Not available.