

## U. S. CONSUMER PRODUCTS DIVISION McCORMICK & COMPANY, INC.

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## **Product Technical Data**

## 419747900 FRENCH WORC PCH 12/40 FLOZ

**PRODUCT PROFILE**A spicy liquid condiment. Single strength sauce that uses liquid garlic instead of powdered

garlic.

**GENERAL REQUIREMENTS** Product shall conform to the requirements of the Federal Food, Drug and Cosmetic Act, as

amended, and to any other federal, state or local laws and ordinances. Product processing, preparation, packaging, handling and storage shall also conform to the above regulations and

requirements.

PHYSICAL AND CHEMICAL DATA

**Aroma/Flavor** Characteristic peppery, slightly pungent aroma.

Characteristic peppery, slightly pungent, sharp flavor.

**Color/Appearance:** Dark brown liquid with typical sendiment which is easily

dispersed by agitation.

INGREDIENT STATEMENT

INGREDIENTS: DISTILLED VINEGAR, MOLASSES, WATER, CORN SYRUP, SALT, CARAMEL COLOR, SUGAR, SPICES (INCLUDING CELERY SEED), ANCHOVY (**FISH**), NATURAL FLAVOR (**SOY**), TAMARIND EXTRACT & SOY LECITHIN.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH

Avoid direct heat & freezing

**PACKAGING** As per customer requirement

**Date of Issuance** June 02, 2022 **Supersedes** June 22, 2020

Issued By SYLWIA SKRZYPIŃSKA Signature Sylwia Skrzypinska

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