

Specification

Roasted Sesame Dressing 6x210ml / 1l



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According to the best of our knowledge, the data in this product specification are correct at the time of issue. If regional or local legislation is stricter than EC legislation, the use of this product is on the customers own responsibility.





Roasted Sesame Dressing 6x210ml / 1l

Description:	Creamy base with pieces with sesame odor.	of sesame	light brown colc	or, sour salty ta	ste and sweet
Declaration for labeling:	as ingredients				
Use:					
Characteristics:	Appearance: Colour: Aroma / smell: Taste:	light brown sesame sn	· ·	ne	
Ingredients:	soybean oil, water, suga vinegar, 5% sesame , 2 ^o (E621), yeast extract, flav sequestrant (E385), spice	% sesame /our(sesan	oil, egg yolks, 1e), stabilizer (E	salt, flavour en	hancer
	Ingredients are listed accord	ling to legisla	ition EC 1169/201	11	
			210ml		11
Packaging:	Type:	bottle	сар	bottle	сар
5 5	Material:	LDPPE	PE	LDPPE	PE
	Net weight:				
	Package weight:	23 g	6,7 g	47,52 g	6,7 g
	Size:	148	± 1,0 mm	270,3 ±	± 1,5 mm
	Number on pallet:				
	PP = polypropylene, PE =	olyethylene,	LLDPE = lineair lo	w density polyet	hylene
Storage and	Store at ambient tempera	ture (20-34	5°C) 210ml 12	months after n	roduction 11
	Store at ambient temperature (20-35°C). 210ml 12 months after production, 1l 300 days after production.				
Shen me.	Seal lid tightly and store		after opening.		



Product name: Product number: Intrastat code:

Roasted Sesame Dressing 6x210ml / 11 101043 / 101038 21039090

Components:

Ingredient	Origin
soybean oil	Thailand
water	Thailand
sugar	Thailand
soy sauce	Thailand
distilled vinegar	Thailand
sesame	Japan
sesame oil	Japan
egg yolks	Thailand
salt	Thailand
flavour enhancer	Thailand
yeast extract	Thailand
flavour	Japan, Thailand
stabilizer	Austria
preservative	China
sequestrant	Netherlands
spices	Thailand

Nutritional data:

Nucl to full under			
		g per 100 ml	
	Energy (kJ)	1700	
	Energy (kcal)	405	
	Fat	35,4	
	of which saturated	5,3	
	Carbohydrates	18,4	
	of which sugars	16,6	
	Fiber		
	Protein	2,9	
	Salt (as 2.5 x Na $^+$)	3	
	Sodium	1,2	
Suitable for:			
	Halal	✓ certifi	fied 🗸
	Kosher	certifi	fied 🗌
	Vegetarian	\checkmark	
	Lacto vegetarian		
	Ovo vegetarian	✓	
	Vegan		



Allergens:

Wheat	🗌 Without 🗹 Contain	5 🗌 May contain	🗌 Unknown
Rye	Without Contain	5 🗌 May contain	Unknown
Barley	✓ Without ☐ Contain	5 🗌 May contain	Unknown
Oats	✓ Without	5 🗌 May contain	Unknown
Spelt	✓ Without □ Contain	5 🗌 May contain	Unknown
Khorasan wheat	✓ Without □ Contain	5 🗌 May contain	Unknown
Gluten*		🗌 May contain	Unknown
Crustaceans	✓ Without □ Contain	5 🗌 May contain	Unknown
Egg	Without 🗸 Contain	5 🗌 May contain	Unknown
Fish	✓ Without	5 🗌 May contain	Unknown
Peanuts	✓ Without □ Contain	5 🗌 May contain	Unknown
Soy	Without 🗸 Contain	s 🗌 May contain	Unknown
Milk	✓ Without	5 🗌 May contain	Unknown
Almonds / kernels	✓ Without	5 🗌 May contain	Unknown
Hazelnuts	✓ Without	5 🗌 May contain	Unknown
Walnuts	✓ Without	5 🗌 May contain	Unknown
Cashew nuts	✓ Without □ Contain	5 🗌 May contain	Unknown
Pecan nuts	✓ Without □ Contain	5 🗌 May contain	Unknown
Brazil nuts	✓ Without □ Contain	5 🗌 May contain	Unknown
Pistachio	✓ Without	5 🗌 May contain	Unknown
Macadamia nuts	✓ Without	5 🗌 May contain	Unknown
Nuts*		May contain	Unknown
Celery	✓ Without	5 🗌 May contain	Unknown
Mustard	Without 🗸 Contain	s 🗌 May contain	Unknown
Sesame	Without 🗸 Contain	s 🗌 May contain	Unknown
Sulfur dioxide & sulphites	Vithout Contain		
(E220-E228)			Unknown
Lupine	Without Contain		Unknown
Molluscs	Vithout Contain	5 🗌 May contain	Unknown
			—
Lactose	Vithout Contain		Unknown
Сосоа	✓ Without ☐ Contains		Unknown
Glutamate (E620-E625)	Without Contain	_	Unknown
Chicken	Without Contain		Unknown
Coriander	Without Contain		Unknown
Maize/corn	Without Contain		Unknown
Legumes	Without Contain		Unknown
Beef	Without Contain		Unknown
Pork	Without Contain		Unknown
Carrot	Without Contain	5 May contain	Unknown

* only in case of cross contamination



Microbiological information:

micro organism	target	unit	method
Total plate count	< 1x10 ³	cfu/g	BAMonline Jan2001 Chapter 3
Yeasts	< 10	cfu/g	BAMonline Apr2001 Chapter 18
Moulds	< 10	cfu/g	BAMonline Apr2001 Chapter 18
Enterobacteriaceae			
Lactobacillus	< 10	cfu/g	3M Petrifilm refer to the Compendium methods Chapter
E. coli*	< 10	cfu/g	Microbiology manual Merck12th ed.Page235
Bacillus cereus	< 500	in 1g	BAMonline Jan2001 Chapter 14
Staphylococcus aureus	negative	in 0,1g	BAMonline Jan2001 Chapter 12
Salmonella	negative	in 25g	BAMonline Dec2015 Chapter 5
Clostridium perfringens	< 1000	in 1g	BAMonline Jan2001 Chapter 16
Coliforms*	< 10	cfu/g	Microbiology manual Merck12th ed.Page235

Physical

* we control Coliform and E. coli as indicators of Enterobacteriacea group

information:

parameter	result	unit	method
Ash			
Moisture content			
рН	3,90 - 4,50		AOAC (2012) 981.12
other:			
acid %	0,75 - 0,95	% w/w	AOAC (2012) 935.57
sat %	2,75 - 3,15	% w/w	Mohr's method

Chemical information:

m:			
	contaminant	result	legal limit*
	lead	not more than 0,3 ppm	
	mercury		
	cadmium		
	zinc		
	aflatoxins		
	DON		
	PAH's		
	ochratoxine A		
	fumonisine		

*results need to be under the maximum levels stated in Commission

Regulation 1881/2006 for foodstuffs and 231/2012 for food additives



Foreign body

control:

ь.				
				location in process
	filter	20	mesh	
	sieve		mm	
	metal detection:			
	ferrous		mm	
	non-ferrous		mm	
	stainless steel		mm	
	magnet	60	gauss	

Food safety and

legis	lations:
- 5 -	

This product is non GMO in accordance with Regulation EC 1829/2003 and EC 1830/2003 and their amendments.	√
This product and its ingredients are not irradiated or treated with ionising radiation in accordance with Directive 1999/2/EC and 1999/3/EC and their amendments.	
This product complies with Regulation EC 1881/2006 and its amendments concerning contaminants.	√
This product complies with Regulation EC 396/2005 and Directive 90/642/EC concerning pesticides.	
This product is free from illegal colours and dye conform breefing EC 21/01/2004 and Regulation EC 94/36.	√
The packaging in direct contact with the product complies with the provisions of Regulation EC 1935/2004, EC 10/2011 and its amendments.	\checkmark
The product does not meet any of the criteria as defined in article 31 of Regulation EC 1907/2006 (REACH) and its amendments, so a material safety data sheet is not mandatory.	\checkmark
This flavouring does not contain any substances having given maximum levels according to annex III of the Flavouring Regulation EC 1334/2008 (based on calculated maximum levels).	

			Date: 28-0
Batch code:		210ml	11
YAMA PRODUCTS	example explanation	BBD. 12/03/17. AB Ink jet on shirk film: BBD. DD/MM/YY Batch no(2 letters)	EXP. 261211 B01 EXP. DDMMYY (A.D) Batch no.
Documents attached:			
This specification i	is provided by:		

name	I. Krol
position held	Quality Assurance Manager
date	28-8-2017
version number	4.0
signature	