

**Product:** Garlic Puree  
**Article number:** 110160  
**Gencode CU:** 8712698510120  
**Gencode TU:** 8712698513121

### **General information:**

Supplier name Bresc B.V.  
Address De Hoogjens 57  
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Sleeuwijk  
The Netherlands

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Website [www.bresc.nl](http://www.bresc.nl)

BRESC BV is BRC-certified by ISACert. NL

### **Method of manufacture:**

Garlic is grown in the Netherlands and China. After harvesting, the garlic is peeled, selected, inspected, washed, bowl-cuttered, and mixed with the other ingredients into a uniform puree. Product is then packed in pp-buckets and stored at 0-4 °C to await collection.

### **Organoleptic Properties:**

VISUAL – Light yellow smooth puree with incidental small brown spots.  
TASTE – Typical for fresh garlic, salt.

The mentioned sensory properties are indicative values. Due to natural fluctuations that can occur in raw materials, these sensory properties can be affected.

### **Shelf life / Distribution – storage conditions / Coding:**

Storage conditions: Recommended temperature 0 – 4 °C, maximum temperature 7 °C  
Shelf life period: **34 weeks** from date of production, unopened and after opening  
The product is supplied to the customer with a minimum of **149 days** shelf life still available  
Information on label: Production Batch Code and a “Best Before” date.

### **Ingredients:**

Garlic (approx 78%), Water, Salt (3,1%), Acid (citric acid), Citrus fibres.

**Microbiological standards:**

<b>Test</b>	<b>Target</b>	<b>Reject</b>	<b>Frequency of testing</b>
TVC @ 30°C / g	< 10.000	> 50.000	1 – 2 / year
Yeasts / g	< 100	> 1.000	1 – 2 / year
Moulds / g	< 100	> 1.000	1 – 2 / year
Enterococci / g	< 10	> 50	1 – 2 / year
Salmonella / 25 g	Absent	Present	1 – 2 / year
Listeria / 25 g	Absent	Present	1 – 2 / year

All microbiological analysis are carried out by a qualified STERLAB laboratory and results can be supplied to customers on request.

**Physical Standards:**

<b>Test</b>	<b>Specification</b>	<b>Frequency</b>	<b>Method</b>
pH	3,1 – 3,6	Each batch	pH meter
Temperature	0-4°C (on dispatch)	Each batch	Probe
Metal detection	Specification on request	Each batch	Metal detector

**Nutritional Information [ g/100 g]**

	<b>Average values</b>	
<b>Energy</b>	<b>459</b>	<b>kJ</b>
	<b>110</b>	<b>kcal</b>
<b>Protein</b>	<b>4,9</b>	<b>g</b>
<b>Carbohydrates</b>	<b>24,2</b>	<b>g</b>
Sugars	<b>2,7</b>	g
Fibers	<b>2,8</b>	g
<b>Fat</b>	<b>0,3</b>	<b>g</b>
Saturated	<b>0,1</b>	g
Monounsaturated	<b>0,0</b>	g
Polyunsaturated	<b>0,2</b>	g
trans fatty acids	<b>0</b>	g
<b>Water</b>	<b>64,6</b>	<b>g</b>
<b>Sodium</b>	<b>1220</b>	<b>mg</b>

**Allergy (ALBA list):**

(+ = present; - = absent; ? = unknown)

1	Cows milk protein	-	19	Nut oil	-
2	Lactose	-	20	Peanuts (-derivates)	-
3	Chicken egg	-	21	Peanut oil	-
4	Soya-protein	-	22	Sesame	-
5	Soya-lecithin	-	23	Sesame oil	-
6	Gluten	-	24	Glutamates	-
7	Wheat	-	25	Sulphite (E220 – E227)	-
8	Rye	-	26	Yeast	-
9	Beef (-derivates)	-	27		
10	Pork (-derivates)	-	28		
11	Chicken meat (-derivates)	-	29		
12	Fish	-	30		
13	Shellfish + crustaceans	-	31	Coriander	-
14	Maize (-derivates)	-	32	Celery	-
15	Cacao	-	33		
16	Mollusks	-	34	Carrot	-
17	Legumes/pulses	-	35	Lupine	-
18	Nuts (-derivates)	-	36	Mustard	-

**This product does not contain any genetically modified ingredient.**

**Logistic information:**

Packing material	PP Bucket
Net weight	1000 g
Trade unit	6 X 1000 g
Pallet type	EURO
Boxes per layer	8
Number of layers	9
Total number of boxes	72
Height (incl. pallet)	155 cm

**Raw Material:**

All the ingredients are purchased on specification. Country of Origin: The Netherlands and China. Produced in: The Netherlands.

The batch code on the finished product enables traceability.

**Consumer information:**

*Not applicable.*