

**Product:** Black Garlic Puree  
**Article number:** 110128  
**Gencode CU:** 8712698121548  
**Gencode TU:** 8712698121555

### **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:**

Ingredients are bought on specification. If necessary cut to the right size and mixed mechanically according to the recipe. The product is then metal detected and packed in PP buckets. The finished product is stored at 0 - 4° C to await collection.

### **Organoleptic Properties:**

VISUAL – Black to dark brown colored smooth puree.  
TASTE – Typical for black garlic.

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 **119 days** shelf life still available

Information on packaging: Production Batch Code and a “Best Before” date.

### **Ingredient Declaration**

Black Garlic (70 %), water, sunflower oil, acid (lactic acid).

**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	< 4,4	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>Nutritional Information/ 100 g</b>		
<b>Energy</b>	<b>1124</b>	<b>kJ</b>
	<b>269</b>	<b>kcal</b>
<b>Protein</b>	<b>9,9</b>	<b>g</b>
<b>Carbohydrates</b>	<b>28,7</b>	<b>g</b>
Sugar	14,0	g
Fibres	6,9	g
<b>Fat</b>	<b>12,7</b>	<b>g</b>
Saturated	1,6	g
Monounsaturated	5,0	g
Polyunsaturated	6,1	g
trans fatty acids	0,1	g
<b>Water</b>	<b>40,0</b>	<b>g</b>
<b>Sodium</b>	<b>65</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	325 g
Trade unit	6 X 325 g
Pallet type	EURO
Trays per boxes	16
Number of layers	10
Total number of boxes	160
Height (incl. pallet)	150 cm

**Raw Material:**

All the ingredients are purchased on specification.  
Produced in the Netherlands.  
The batch code on the finished product enables traceability.

**Consumer information:**

*Not applicable.*