

Product specification

Version:
10,0
(BR1086-1)

Product: Ginger Puree
Article number: 150147
Gencode CU: 8712698500022
Gencode TU: 8712698560026

General information:

Supplier name Bresc B.V.
Address Jakobsstaf 6
NL-4251 LW
Werkendam
The Netherlands

Phone number +31(0)183 200000
E-mail info@bresc.com
Website www.bresc.com

BRESC BV is BRC-certified by ISACert. NL

Method of manufacture:

Fresh ginger is grown in China. After harvesting, the ginger is peeled, selected, inspected, washed, cut in small cubes and stored at – 22 °C. The Product is temporized, 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.
TASTE – Typical for fresh ginger, 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** after date of production, in closed packaging and after opening.
The product is supplied to the customer with a minimum of **149 days** shelf life still available.
Information on packaging: Production Batch Code and a “Best Before” date.

Ingredients:

Ginger (80%), water, salt 3%, sunflower oil, acid (citric acid), stabilizers (guar gum, xanthan gum), preservative (potassium sorbate).

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Microbiological standards:

Test	Target	Reject	Frequency of testing
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
Entero's / 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:

Test	Specification	Frequency	Method
pH	2,9 - 3,5	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]

Average values/ 100 g		
Energy	282	kJ
	67	kcal
Protein	1,4	g
Carbohydrates	12,2	g
Sugar	1,4	g
Fibres	1,6	g
Fat	0,9	g
Saturated	0,2	g
Monounsaturated	0,2	g
Polyunsaturated	0,3	g
trans fatty acids	0,0	g
Water	80,8	g
Sodium	1183	mg

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	-

** Note: Certain foods may naturally contain sulphur dioxide and sulphites (for example garlic, onion and certain dried fruits like apricots), the food labelling rules apply only to ingredients that have been deliberately added in the preparation of the food.*

This product does not contain any genetically modified ingredient.

Logistic information:

Packing material	PP bucket
Net weight	450 gram
Trade unit	6 x 450 gram
Pallet type	Euro
Boxes per layer	16
Number of layers	9
Total number of boxes	192
Height (incl. pallet)	175 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.