

Product: Horseradish Puree
Article number: 197147
Gencode CU: 8712698500039
Gencode TU: 8712698560033

General information:

Supplier name Bresc B.V.
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Method of manufacture:

Ingredients are cut to the right size, mixed mechanically, prior to being metal detected. Product is then packed in PP-buckets and stored at 0-4 °C to await collection.

Organoleptic Properties:

VISUAL – White puree.
TASTE – Typical for fresh horseradish, 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 packaging: Production Batch Code and a “Best Before” date.

Ingredients:

Horseradish (70%), vinegar, rape oil, salt (0,5%), acid (citric acid), preservative (SODIUM METABISULPHITE), stabilizer (guar gum, xanthan).

Microbiological standards:

| Test | Target | Reject | Frequency of testing |
|-------------------|---------------|---------------|-----------------------------|
| TVC @ 30°C / g | < 1.000 | > 100.000 | 1 – 2 / year |
| Yeasts / g | < 100 | > 1.000 | 1 – 2 / year |
| Moulds / g | < 100 | > 1.000 | 1 – 2 / year |
| E. coli / g | Absent | > 10 | 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 | 3,6 - 4,0 | Each batch | pH meter |
| Temperature | 0-4 °C (on dispatch) | Each batch | Probe |
| Metal detection | Specifications on Request | Each batch | Metal detector |

Nutritional Information [g/100 g]

| Average values/ 100 g | | |
|------------------------------|-------------|-------------|
| Energy | 495 | kJ |
| | 118 | kcal |
| Protein | 1,9 | g |
| Carbohydrates | 8,0 | g |
| Sugar | 5,2 | g |
| Fibres | 5,2 | g |
| Fat | 7,1 | g |
| Saturated | 0,4 | g |
| Monounsaturated | 4,7 | g |
| Polyunsaturated | 2,1 | g |
| trans fatty acids | 0,0 | g |
| Water | 77,0 | g |

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 – E228)* | + |
| 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. Country of Origin: Austria
The batch code on the finished product enables traceability.

Consumer information:

Food allergen information: Products contains Sulphite (max 800 ppm)