

Product: Shallot chopped
Article number: 615160
Gencode CU: 8712698 120671
Gencode TU: 8712698 126673

General information:

Supplier name Bresc B.V.
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Method of manufacture:

Fresh shallots are grown in China. After harvesting, the shallots are peeled, selected, inspected, washed, cut in small cubes and stored at – 22 °C. The product is temporized, and mixed with the other ingredients into a puree with a rough structure. Product is then packed in pp-buckets and stored at 0-4 °C to await collection.

Organoleptic Properties:

VISUAL – White to light yellow puree.
TASTE – Typical for shallots, 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: **52 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:

Shallots (82%), water, salt (3%), sunflower oil, acid (citric acid, sodium citrate), stabilizers (guar gum, xantan gum), preservatives (potassium sorbate, sodium METABISULFITE), anti oxidant (ascorbic acid).

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
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:

Test	Specification	Frequency	Method
pH	3,2 – 3,7	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	269	kJ
	64	kcal
Protein	2,0	g
Carbohydrates	13,9	g
Sugar	4,4	g
Fibres	1,6	g
Fat	0,6	g
Saturated	0,1	g
Monounsaturated	0,2	g
Polyunsaturated	0,3	g
trans fatty acids	0	g
Water	79,4	g
Sodium	1211	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-oil	-	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	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. Produced in the Netherlands.
The batch code on the finished product enables traceability.

Consumer information:

Product contains Sulfite (max. 300 ppm).