

Product: Harissa
Article number: 233147
Gencode CU: 8712698 120978
Gencode TU: 8712698 127038

General information:

Supplier name	Bresc B.V.	Phone number	+31-183-304811
Address	De Hoogjens 57	Fax number	+31-183-310210
	NL-4254 XV	E-mail	info@bresc.nl
	Sleeuwijk	Website	www.bresc.nl
	The Netherlands		

BRESC BV is BRC-certified by ISACert. NL

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 – Bright red paste with pieces of ingredients visible
TASTE – Typical for harissa, sharp, spicy.

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:

Ingredient	%	Country of Origin
Grilled red bell pepper	22,5	Spain
Red chili	22,5	China, India
Tomatoes	20	Spain, Poland, Portugal
Onion	10	Poland, Croatia, Serbia, EU
Water	5,7	Netherlands
Garlic	4	China
Sugar	4	Netherlands
Olive oil	4	Spain
Vinegar	3	Spain
Salt	2	England
Coriander	< 2	France, India, Italy, UK Belgium, Netherlands, Morocco
Cumin	< 2	Turkey
Stabilizers (guar gum, xantan gum)	< 2	Netherlands
Antioxidant (ascorbic acid)	< 2	China
Preservative (potassium sorbate)	< 2	China

Please note that the mentioned countries of origin are based on supplier data. On the basis of changes of suppliers or new contracts they can change without prior notice and are not automatically forwarded to our customers.

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	< 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]

Average values/ 100 g		
Energy	363	kJ
	87	kcal
Protein	1,5	g
Carbohydrates	10,3	g
Sugar	8,4	g
Fibres	2,2	g
Fat	4,3	g
Saturated	0,7	g
Monounsaturated	3,0	g
Polyunsaturated	0,6	g
trans fatty acids	0	g
Water	79,7	g
Sodium	807	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	-

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