

Product: Ras el Hanout
Article number: 235147
Gencode CU: 8712698 120985
Gencode TU: 8712698 127045

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 – Reddish-brown paste with coarse pieces of ingredients visible
TASTE – Typical for Ras el hanout, 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.

Ingredient declaration:

grilled bell pepper, parsley (17%), water, garlic (14%), sunflower oil, ginger, salt (4%), pepper, cumin, cinnamon, coriander (1,2%), cloves, nutmeg, cardamom, turmeric, star anise, fennel, cloves, citrus fiber, antioxidant (ascorbic acid), acid (lactic acid), preservative (potassium sorbate).

Ingredients:

Ingredient	%	Country of Origin
Grilled Bell Pepper	29	Spain
Parsley	17	France
Water	15	Netherlands
Garlic	14	China
Sunflower oil	7	Europe
Ginger	4	China
Salt	4	England
Pepper	2	Indonesia
Cumin	< 2	Iran
Cinnamon	< 2	Indonesia
Coriander	< 2	Morocco
Cloves	< 2	Comoros
Nutmeg	< 2	Indonesia
Cardamon	< 2	Guatamala
Turmeric	< 2	India
Spicemix (star anise, pepper, fennel, cloves, cinnamon)	< 2	Netherlands
Citrusfiber	< 2	Germany
Acid (lactid acid)	< 2	China
Antioxidant (asorbic acid)	< 2	China
Preservative (potassium sorbate)	< 2	China

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	< 4,4	Each batch	pH meter
Temperature	0-7°C (on dispatch)	Each batch	Probe
Metal detection	Specification on request	Each batch	Metal detector

Product specification

Nutritional Information [g/100 g]:

	Average values	
Energy	600	Kjoule
	141	Kcal
Protein	2,9	g
Carbohydrates	13,2	g
sugars	3,6	g
fibres	4,2	g
Fat	8,5	g
Saturated	1,2	g
Monounsaturated	3,4	g
Polyunsaturated	3,8	g
trans fatty acids	0,1	g
Water	67,5	g
Sodium	1616	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.

Product specification

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.