

Product: Peperoncini Marinati
Article number: 717160
Gencode CU: 8712698124853
Gencode TU: 8712698130182

General information:

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

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 and packed in PP buckets. Finished product is then transferred to the despatch fridge where it is held at 0 -4 °C, to await collection.

Organoleptic Properties:

VISUAL – coarse chopped ingredients (red and green pieces) in oil.
TASTE – Typical for the product, 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** 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:

Various types of chilli (50%) (chillies, salt, acid (citric acid), antioxidant (ascorbic acid)), sunflower oil (32,2%), garlic (10%), salt (2,5%), coriander (2,4%), parsley (2,4%), acid (lactic acid), preservative (potassium sorbate)

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
Enteros / 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	1352	kJ
	323	kcal
Protein	1,3	g
Carbohydrates	6,6	g
Sugar	1,2	g
Fibres	1,6	g
Fat	32,3	g
Saturated	3,9	g
Monounsaturated	12,9	g
Polyunsaturated	15,5	g
trans fatty acids	0,3	g
Water	54,6	g
Sodium	1342	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 buckets	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:

Not applicable