

Product: Semi Dried Tomato Pieces Marinated
Article number: 775160
Gencode CU: 8712698120008
Gencode TU: 8712698126000

General information:

Supplier name	Bresc B.V.	Phone number	+31(0)183 200000
Address	Jakobsstaf 6 NL-4251 LW Werkendam The Netherlands	E-mail	info@bresc.com
		Website	www.bresc.com

BRESC BV is BRC-certified by ISACert. NL

Method of manufacture:

Ingredients are bought on specification. If necessary cut to the right size and mixed mechanically according to the recipe. The product is then metal detected and packed in buckets. The finished product is stored at 0 - 4°C to await collection.

Organoleptic Properties:

VISUAL – Red tomato pieces in oil.
TASTE – Typical for semi dried tomatoes, 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 label: “Production Batch Code” and “Best Before Date”

Ingredients:

Dried tomatoes (45%), sunflower oil, water, garlic, white wine vinegar, basil, oregano, salt, antioxidant (ascorbic acid), preservatives (potassium sorbate, sodium benzoate).

Microbiological standards:

Test	Target	Reject	Frequency of testing
TVC @ 30°C / g	< 50.000	> 500.000	1 – 2 / year
Yeasts / g	< 5.000	> 10.000	1 – 2 / year
Moulds / g	< 5.000	> 10.000	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	0-4 °C (on dispatch)	Each batch	Probe
Metal detection	Specification on Request	Each batch	Metal detector

Nutritional Information [g/100 g]

	Average values	
Energy	1643	Kjoule
	390	Kcal
Protein	2,3	g
Carbohydrates	10,1	g
Sugars	6,1	g
Fibers	2,9	g
Fat	37,2	g
Saturated	4,5	g
Monounsaturated	14,8	g
Polyunsaturated	17,8	g
trans fatty acids	0,4	g
Water	46,1	g
Sodium	410	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.