

Product specification

Version:
5,0
(BR916-1)

Product: Garlic Chopped
Article number: 610160
Gencode CU: 8712698120183
Gencode TU: 8712698126185

General information:

Supplier name Bresc B.V.
Address De Hoogjens 57
NL-4254 XV
Sleeuwijk
The Netherlands

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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:

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

Organoleptic Properties:

VISUAL – Yellow small pieces 3-4 mm in oil.
TASTE – Typical for fresh garlic, 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 packaging: Production Batch Code and a “Best Before” date.

Ingredients:

Garlic (68%), sunflower oil, salt (2,5%), acid (citric acid).

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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 / 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	2,8 – 3,6	Each batch	pH meter
Temperature	0-7 °C (on dispatch)	Each batch	Probe
Metal detection	Specification on request	Each batch	Metal detector

Nutritional Information [g/100 g]

Average values		
Energy	1464	kJ
	350	kcal
Protein	3,7	g
Carbohydrates	19,0	g
Sugars	0,9	g
Fibers	1,2	g
Fat	28,8	g
Saturated	3,5	g
Monounsaturated	11,4	g
Polyunsaturated	13,8	g
trans fatty acids	0,3	g
Water	44,2	g
Sodium	1010	mg

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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	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. Country of Origin: China.
Produced in the Netherlands.
The batch code on the finished product enables traceability.

Consumer information:

Not applicable.