

Product: Black Garlic Puree
Article number: 110128
Gencode CU: 8712698121548
Gencode TU: 8712698121555

General information:

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

Phone number +31-183-304811
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 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 PP buckets. The finished product is stored at 0 - 4° C to await collection.

Organoleptic Properties:

VISUAL – Black to dark brown colored smooth puree.
TASTE – Typical for black garlic.

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 **119 days** shelf life still available
Information on packaging: Production Batch Code and a “Best Before” date.

Ingredient Declaration

Black Garlic (70 %), water, sunflower oil, acid (lactic acid).

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	0-4 °C (on dispatch)	Each batch	Probe
Metal detection	Specification on request	Each batch	Metal detector

Nutritional Information [g/100 g]

Nutritional Information/ 100 g		
Energy	1124	kJ
	269	kcal
Protein	9,9	g
Carbohydrates	28,7	g
Sugar	14,0	g
Fibres	6,9	g
Fat	12,7	g
Saturated	1,6	g
Monounsaturated	5,0	g
Polyunsaturated	6,1	g
trans fatty acids	0,1	g
Water	40,0	g
Sodium	65	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	325 g
Trade unit	6 X 325 g
Pallet type	EURO
Trays per boxes	16
Number of layers	10
Total number of boxes	160
Height (incl. pallet)	150 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.