BRESC
Produits Culinaires

Product specification

Version:
9,0
(BR3142-1)

Product:	**Lemongrass Puree**
Article number:	**157147**
Gencode CU:	**8712698500206**
Gencode TU:	**8712698560200**

General information:

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

BRESC BV is BRC-certified by ISACert. NL

Method of manufacture:

Fresh Lemongrass is grown in Thailand. After harvesting, the Lemongrass is selected, inspected, washed, packed and stored at – 22 ºC. The product is temporized, bowl-cuttered, and mixed with the other ingredients into a uniform puree. Product is then packed in pp-buckets and stored at 4-7 ºC to await collection.

Organoleptic Properties:

VISUAL – Light green to grey smooth puree.
TASTE – Typical for fresh lemongrass, 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 ºC, maximum temperature 7 ºC
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:

Lemongrass (50%), water, sunflower oil, salt (3%), stabilizers (guar gum, xanthan gum), acidity regulator (sodium hydrogen sulphate), antioxidant (ascorbic acid), preservatives (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
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	2,1 – 2,6	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/ 100 g		
Energy	591	kJ
	141	kcal
Protein	0,9	g
Carbohydrates	13,0	g
Sugar	1,5	g
Fibres	1,1	g
Fat	10,3	g
Saturated	1,3	g
Monounsaturated	4,0	g
Polyunsaturated	4,9	g
trans fatty acids	0,1	g
Water	71,0	g
Sodium	1205	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 jar
Net weight	450 g
Trade unit	6 X 450 g carton box
Pallet type	EURO
Buckets per layer	16
Number of layers	12
Total number of layers	192
Height (incl. pallet)	200 cm

Raw Material:

All the ingredients are purchased on specification. Produces in the Netherlands.
The batch code on the finished product enables traceability.

Consumer information:

Not applicable.