

# Product specification

Version:  
5,0  
(BR2761-2)

**Product:** Gamba Marinade  
**Article number:** 281160  
**Gencode CE:** 8712698120350  
**Gencode HE:** 8712698126352

## **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](mailto:info@bresc.nl)  
Website [www.bresc.nl](http://www.bresc.nl)

BRESC BV is BRC-certified by ISACert. NL

## **Method of manufacture:**

Ingredients are mixed mechanically, prior to being metal detected. Product is then packed in PP-buckets and stored at 0-4 °C to await collection.

## **Organoleptic Properties:**

VISUAL – Red brown marinade with oil on the surface

TASTE – Sharp, Spicy, 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**, unopened and after opening. The product is supplied to the customer with a minimum of **149 days** shelf life still available.  
Information on the label: Product is coded with a Production Batch Code and a “Best Before” Date

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## **Ingredients:**

<b>Ingredient</b>	<b>%</b>	<b>Country of Origin</b>
Sunflower oil	33	Europe
Garlic	32	China, Netherlands, Spain, Italy, France
Olive oil	18,9	Spain
Red chili	6	China
Salt	4,2	England
Rosemary	2	France
Dill	< 2	France
Pepper	< 2	France
Acid (citric acid)	< 2	China
Preservative (potassium sorbate)	< 2	China

## **Microbiological standards:**

<b>Test</b>	<b>Target</b>	<b>Reject</b>	<b>Frequency of testing</b>
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
Enteroc'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:**

<b>Test</b>	<b>Specification</b>	<b>Frequency</b>	<b>Method</b>
pH	2,4 – 3,0	Each batch	pH meter
Temperature	0-7°C (on dispatch)	Each batch	Probe
Metal detection	Information on request	Each batch	Metal detector

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## Nutritional Information [g/100 g]

Average values/ 100 g		
<b>Energy</b>	<b>2170</b>	<b>kJ</b>
	<b>521</b>	<b>kcal</b>
<b>Protein</b>	<b>2,3</b>	<b>g</b>
<b>Carbohydrates</b>	<b>11,5</b>	<b>g</b>
Sugar	0,9	g
Fibres	1,4	g
<b>Fat</b>	<b>52,2</b>	<b>g</b>
Saturated	6,9	g
Monounsaturated	27,0	g
Polyunsaturated	18,2	g
trans fatty acids	0,3	g
<b>Water</b>	<b>27,3</b>	<b>g</b>
<b>Sodium</b>	<b>1694</b>	<b>mg</b>

## 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 – 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.**

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## **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 boxes	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.*