

**Product:** Erbe Italiano  
**Article number:** 230147  
**Gencode CU:** 8712689500121  
**Gencode TU:** 8712698560125

## **General information:**

Supplier name Bresc B.V.  
Address De Hoogjens 57  
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The Netherlands

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Website [www.bresc.nl](http://www.bresc.nl)

BRESC BV is BRC-certified by ISACert. NL

## **Method of manufacture:**

Ingredients are carefully selected, weighed and dosed, mixed mechanically, prior to being metal detected and packed. Finished product is then transferred to the despatch fridge where it is held at 0-4 °C, to await collection.

## **Organoleptic Properties:**

VISUAL – A red mixture with a red-brown colour.

TASTE – A paste with a rough structure.

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 "Best Before Date"

## **Ingredients:**

Water, garlic (19,5%)(partly rehydrated), sundried tomatoes (10%)(tomatoes, salt), salt (5,8%), basil (4,5%), oregano (4,2%), parsley (2,2%), thyme (2,1%), rosemary (2,1%), lovage (1,6%), pepper, sunflower oil, acid (citric acid, sodium citrate), stabilizers (guar gum, xantan gum), preservatives (potassium sorbate), antioxidant (ascorbic acid).

# Product specification

Version:  
11,0  
(BR599-11)

## 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
Enterococci / 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	3,3 – 3,8	Each batch	pH meter
Temperature	0-4 °C (on dispatch)	Each batch	Probe
Metal detection	Specifications on request.	Each batch	Metal detector

## Nutritional Information [ g/100 g]

Average values/ 100 g		
<b>Energy</b>	<b>289</b>	<b>kJ</b>
	<b>69</b>	<b>kcal</b>
<b>Protein</b>	<b>3,0</b>	<b>g</b>
<b>Carbohydrates</b>	<b>13,0</b>	<b>g</b>
Sugar	5,4	g
Fibres	3,0	g
<b>Fat</b>	<b>1,2</b>	<b>g</b>
Saturated	0,3	g
Monounsaturated	0,3	g
Polyunsaturated	0,4	g
trans fatty acids	0,0	g
<b>Water</b>	<b>75,3</b>	<b>g</b>
<b>Sodium</b>	<b>1960</b>	<b>mg</b>

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11,0  
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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-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.**

## Logistic information:

Packing material	PP bucket
Net weight	450 gram
Trade unit	6 x 450 gram
Pallet type	Euro
Boxes per layer	16
Number of layers	9
Total number of boxes	192
Height (incl. pallet)	175 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