

Product: Pesto Rosso 450 g.
Article number: 581147
Gencode CU: 8712698500169
Gencode TU: 8712698560163

General information:

Supplier name	Bresc B.V.	Phone number	+31-183-304811
Address	De Hoogjens 57	Fax number	+31-183-310210
	NL-4254 XV	E-mail	info@bresc.nl
	Sleeuwijk	Website	www.bresc.nl
	The Netherlands		

BRESC BV is BRC-certified by ISACert. NL

Method of manufacture:

Ingredients are cut to the right size, 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 - 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 a “Best Before” date.

Ingredients:

Basil (17,5%), olive oil, water, sundried tomatoes (10%)(tomatoes, salt), tomato puree (10%), sunflower oil, oregano, FORMAGGIO CHEESE POWDER (5%), pine nuts (4%), garlic (2,9%), salt (2,1%), pepper, stabilizers (guar gum, xantan gum), acidity regulator (sodium hydrogen sulphate), antioxidant (ascorbic acid), acid (citric acid), preservative (potassium sorbate, sodium benzoate).

Microbiological standards:

Test	Target	Reject	Frequency of testing
TVC non lacto 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:

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

Nutritional Information [g/100 g]

Average values/ 100 g		
Energy	1443	kJ
	348	kcal
Protein	5,2	g
Carbohydrates	9,7	g
Sugar	5,1	g
Fibres	2,5	g
Fat	32,7	g
Saturated	4,7	g
Monounsaturated	17,8	g
Polyunsaturated	8,4	g
trans fatty acids	0,2	g
Water	46,9	g
Sodium	1293	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 – 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	144
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:

Food allergen information: Product contains milk.