

Product: Pesto Verde
Article number: 582147
Gencode CU: 8712698500152
Gencode TU: 8712698500156

General information:

Supplier name Bresc B.V.
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The Netherlands

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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 green colour with a fine visual appearance. Some oil may occur on top.

TASTE – Typical for Pesto, salty.

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 (26%), olive oil, water, sunflower oil, parsley, FORMAGGIO CHEESE POWDER (6%), pine nuts (5%), garlic (3,4%), salt (2,1%), pepper, acids (lactic acid, citric acid), acidity regulator (sodium hydrogen sulphate), stabilizers (guar gum, xantan gum), antioxidant (ascorbic acid), preservatives (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	0-4 °C (on dispatch)	Each batch	Probe
Metal detection	Information on request	Each batch	Metal detector

Nutritional Information [g/100 g]

	Average values	
Energy	1484	Kjoule
	358	Kcal
Protein	4,4	g
Carbohydrates	3,6	g
Sugars	0,5	g
Fibers	1,6	g
Fat	36,6	g
Saturated	5,2	g
Monounsaturated	20,2	g
Polyunsaturated	9,1	g
trans fatty acids	0,2	g
Water	50,7	g
Sodium	906	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 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:

Food allergen information: Product contains milk.