

Product specification

Version:
2,0
(BR3470)

Product: Chimichurri
Article number: 224147
Gencode CU: 8712698132148
Gencode TU: 8712698133237

General information:

Supplier name Bresc B.V.
Address Jakobsstaf 6
NL-4251 LW
Werkendam
The Netherlands

Phone number +31(0)183 200000
E-mail info@bresc.com
Website www.bresc.com

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. Product is then transferred to the despatch fridge where it is held at 0 -4 °C. After that product is packed in PP buckets to await collection.

Organoleptic Properties:

VISUAL – A coarse herb mixture with a green colour and with visible white and red pieces.

TASTE – Typical for the product, 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: **22 weeks** unopened and after opening. The product is supplied to the customer with a minimum of **89 days** shelf life still available.

Information on label: "Production Batch Code" and "Best Before Date"

Ingredients:

Garlic, parsley, olive oil, sunflower oil, dried tomatoes, shallot, green chilli, red chilli, red wine vinegar, salt, black olives (olives, salt), thyme, CELERY, rosemary, pepper, antioxidant (ascorbic acid), dehydrated red chilli, ground paprika, cumin, preservative (potassium sorbate)

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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 | < 4,4 | 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]

| Nutritional Information/ 100 g | | |
|---------------------------------------|-------------|-------------|
| Energy | 1190 | kJ |
| | 286 | kcal |
| Protein | 2,9 | g |
| Carbohydrates | 11,2 | g |
| Sugar | 2,4 | g |
| Fibres | 2,5 | g |
| Fat | 25,5 | g |
| Saturated | 3,6 | g |
| Monounsaturated | 15,2 | g |
| Polyunsaturated | 6,7 | g |
| trans fatty acids | 0,1 | g |
| Water | 54,2 | g |
| Sodium | 892 | mg |

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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 – 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.
This product has not been irradiated.**

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:

Product contains celery