



Product Specification

Product Name: TIKKA SUPREME MARINADE 3KG PAIL

Product Code: MM14481

Product Details

Description:	Seasoning sauce		
Usage:	50-100g / kg meat		
Storage:	In chilled storage, do not freeze. Mix before use		
Minimum shelf life:	12 months from the date of production		
Declaration reference:	Vegetable oil (rape), spices, paprika, sugar, tomato powder, vegetable fat (palm *), salt, flavourings. RSPO product contains 6,6% segregated (SG) palm oil. RSPO Certificate Number Indasia: BMT RSPO 000112		
Allergy declaration:	none		
Product description	Brown, sweetish, slightly spicy tomato / curry marinade with paprika / coriander note and abundant visible spices.		
Ingredients:	Vegetable oil (rape), spices (onion, cumin, coriander, garlic, ginger, pepper, chilli, parsley, turmeric, cardamom, cinnamon, fenugreek, clove), paprika, sugar, tomato powder, vegetable fat (palm*), salt, flavourings. * RSPO: SG		
Conditions:	pasty		
Additional information:	RSPO-product, segregated (SG) RSPO Certificate Number Indasia: BMT RSPO 000112		
Microbiological status:		Richtwert(KbE/g)	Maximum(KbE/g)
	Gesamtkeimzahl	<100.000	<1.000.000
	Hefen und Schimmel	<10.000	<100.000
	E.Coli	<100	<1.000
	Salmonella	-	n.n./25 g
	Bacillus cereus	<1.000	<10.000
	Sporen sulfited. Clostridien	<1.000	<10.000
	L. monocytogenes	-	<100
	Staphylococcus Aureus:	<100	<1000
Nutritional values in 100g:	Energy value	2798 kJ	
	Energy	668 kcal	
	Fat	61.4 g	
	- of it Saturated fat	9.0 g	
	Carbohydrate	23.6 g	
	- of it Sugar	17.9 g	
	Fibres	5.9 g	
	Protein	4.0 g	
	Salt	2.0 g	
	Sodium	0.8 g	
Traceability:	The traceability(up/down) of all product components is given by way of assigned batch number and the article number at any time.		
GMO (Gene Modified Organisms):	The product does not contain any ingredients which have been genetically modified. The product is not subject to regulation (EC) 1829/2003 and regulation (EC) 1830/2003.		
Irradiation:	We declare that our product and all raw materials have not been treated by ionizing radiation.		

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Issue Date: 05/02/2020



Adding
Value
to
Food

All mentioned physical/chemical data are average data. They are not warranties for attributes and are not the basis for claims or claims of product liabilities. This specification does not replace the incoming goods inspection of customers.

We guarantee, that the product only contains the labeled allergic ingredients. However, even through thorough sanitation, manufacturing and production controls, as well as the mainly agricultural upstream processes of our approved suppliers, we cannot completely guarantee that no cross contamination occur during the different process levels.

The listed assessments are made to best of our knowledge and can only be guaranteed based on the data available. Within the quality management system, we instructed our employees and took precautions to avoid cross-contaminations.

Unless otherwise agreed, the guaranteed remaining shelf life on delivery shall be one quarter of the minimum shelf life.

The bacterial figures can only be ensured within the framework of the statistical assurance of our sampling procedure according to EN ISO 948 (taking samples to test quantity or quality characteristics of spices and additives.)

Natural products are subject to weather, crop and farming-related qualitative changes.

Slight differences in color, odor, size, shape, texture and consistency can not be ruled out completely and have no basis for complaint.

The product and all of its ingredients are no novel food under the terms of Commission Regulation (EU) 258/97 EG and following regulations.

All packaging material with direct food contact is in conformity with Commission Regulation (EU) 1935/2004, 10/2011 and is suitable for the specific type of use. Corresponding documents are in possession of the manufacturing plant. The product meets all legal Regulations of the EC.

The risk of foreign-body was checked by a hazard analysis. Specific state of the art procedures are established to minimize the risk of contamination (e.g. metal detectors, magnets, sieves)

Original import raw materials may deviate in quality even within one lot due to the influence of different origins, cultivations and weather conditions. Original import rawmaterial is not treated, sieved or cleaned at our production plant. We do not take any responsibility for this.

Our company is certified according to the GFSI (Global Food Safety Initiative)-recognized standard. By our company manufactured products are produced, stored and transported according to this standard.

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