

Product specification

Art.no:	G28860																										
name:	New Mango Chipotle																										
storage:	Cool and dry																										
minimum shelf life:	12 months from the date of production																										
Shelf life after opening:	-																										
declaration reference:	Rapeseed oil, sugar, spices, salt, palm fat, smoked coriander (coriander, smoke), carrots, mango, apples, acidity regulator: E262; smoke flavouring, spice extracts. RSPO product, contains 5% segregated (SG) palm fat RSPO certificate number Indasia: BMT-RSPO-000112																										
microbiological status:	<table border="0"> <thead> <tr> <th></th> <th>benchmark</th> <th>maximum</th> </tr> </thead> <tbody> <tr> <td>Total plate count:</td> <td>< 100.000 cfu/g</td> <td>< 1.000.000 cfu/g</td> </tr> <tr> <td>Yeasts and moulds:</td> <td>< 10.000 cfu/g</td> <td>< 100.000 cfu/g</td> </tr> <tr> <td>E.coli:</td> <td>< 100 cfu/g</td> <td>< 1.000 cfu/g</td> </tr> <tr> <td>Salmonella:</td> <td>-</td> <td>n.d./25 g</td> </tr> <tr> <td>Bacillus cereus:</td> <td>< 1.000 cfu/g</td> <td>< 10.000 cfu/g</td> </tr> <tr> <td>Listeria:</td> <td>-</td> <td>< 100 cfu/g</td> </tr> <tr> <td>Staphylococcus Aureus:</td> <td>< 100 cfu/g</td> <td>< 1000 cfu/g</td> </tr> </tbody> </table>		benchmark	maximum	Total plate count:	< 100.000 cfu/g	< 1.000.000 cfu/g	Yeasts and moulds:	< 10.000 cfu/g	< 100.000 cfu/g	E.coli:	< 100 cfu/g	< 1.000 cfu/g	Salmonella:	-	n.d./25 g	Bacillus cereus:	< 1.000 cfu/g	< 10.000 cfu/g	Listeria:	-	< 100 cfu/g	Staphylococcus Aureus:	< 100 cfu/g	< 1000 cfu/g		
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traceability:	The traceability(up/down) of all product components is given by way of assigned batch number and the article number at any time.																										
irradiation:	We declare that our product and all raw materials have not been treated by ionizing radiation.																										

The nutritional information are non-binding average values and are based on analyzes and values of the ingredients and on the basis of generally accepted data. They refer to the time of sale of the product and may not have the meaning of guarantees on properties. The salt content is in accordance with the provisions of Regulation (EU) No 1169/2011 due to the presence of naturally occurring and added sodium.

Natural products are subject to weather, crop and farming-related, qualitative variations. Slight variation in color, odor, size, shape, texture, and consistency can not be completely excluded and therefore have no basis for complaints.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. We take this through a computer-assisted resource control system in modern closed installations that are unique in the industry. This allows us to produce products currently on the highest possible technical standards. However, in serious contemplation cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

The shelf life of the product is defined according to § 7 paragraph 1 of the LMKV and is expressed in terms of the stated storage conditions in sealed containers subject to the indications of nature-related quality fluctuations. All above-mentioned physical / chemical data are averages and do not have the meaning of guarantees on properties. They are not binding and no basis for warranty or product liability claims. This specification does not replace the incoming inspection of customer. The product meets on the above food law sources beyond the existing European food law.

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Artikel-Nummer und Bezeichnung Article-Number and appellation Code d'article et désignation du produit	G28860 Mango Chipotle Marinade (HVO-MSG-free) /SG	
Verkehrsbezeichnung Article Description Désignation du type de produit	Würzsauce	
Verwendung von Zutaten mit allergenem Potenzial gemäß EU-Einstufung Ingredients with allergic potential according to labelling regulations of the EU: Utilisation des ingrédients avec potentiel allergénique selon l'UE	Nicht in Rezeptur No Ingredient Pas dans la formule	In Rezeptur Ingredient Dans la formule
Glutenhaltiges Getreide und Getreideerzeugnisse / Cereals containing gluten and products thereof / Céréales contenant gluten et des produits à base de céréales	X	
Krebstiere und Krebstiererzeugnisse / Crustaceans and products thereof / Crustacés et produits à base de crustacés	X	
Eier und Eierzeugnisse / Eggs and products thereof / Oeufs et produits à base d'oeufs	X	
Fisch und Fischerzeugnisse / Fish and products thereof / Poisson et produits à base de poisson	X	
Erdnüsse und Erdnusserzeugnisse / Peanuts and products thereof / Arachides et produits à base d'arachides	X	
Soja und Sojaerzeugnisse / Soya and products thereof / Soja et produits à base de soja	X	
Milch und Milcherzeugnisse einschl. Lactose / Milk and milk products including lactose / Lait et produits à base de lait (y compris le lactose)	X	
Schalenfrüchte (z.B. Nüsse) und Schalenfrüchterzeugnisse / Fruits with shells (e.g.nuts, hazelnuts, walnuts, cashew etc.) and products thereof / Fruits à coque (p.e. noix) et produits à base de ces fruits	X	
Sellerie und Sellerieerzeugnisse / Celery and products thereof / Céleri et produits à base de céleri	X	
Senf und Senferzeugnisse / Mustard and products thereof Moutarde et produits à base de moutarde	X	
Sesamsamen und Sesamsamenerzeugnisse / Sesame seeds and products thereof / Sésame et produits à base de sésame	X	
SO ₂ + Sulfite, Konz. >10 mg/kg(mg/l), als SO ₂ angegeb. / Sulphur dioxide and sulphites (>10mg/kg or 10mg/l, as SO ₂). / SO ₂ + sulfites, conc. > 10mg/kg (mg/l) (exprimé en SO ₂)	X	
Lupine und Lupinerzeugnisse / Lupines and products thereof / Lupins et produits à base de lupins	X	
Weichtiere und Weichtiererzeugnisse / Mollusca and products thereof / Mollusques et produits à base de mollusques	X	
Verwendung von Zutaten gemäß ALBA Liste 2.0 Application of ingredients according to ALBA List 2.0 Utilisation des ingrédients selon la liste ALBA 2.0	Nicht in Rezeptur No Ingredient Pas dans la formule	in Rezeptur Ingredient Dans la formule
Lactose / Lactose / Lactose	X	
Rindfleisch / Beef/Veal / Boeuf	X	
Schweinefleisch / Pork / Porc	X	
Huhn / Chicken / Poule	X	
Mais / Maize / Maïs	X	
Kakao / Cacao / Cacao	X	
Hülsenfrüchte / Pulse / Légumineuses	X	
Glutamat (E620 – E625) / Glutamate (E620 – E625) / Glutaminates (E620 – E625)	X	
Koriander / Coriander / Coriandre		X
Karotten / Carrot / Carotte		X

Wir sind uns unserer Verantwortung hinsichtlich allergen- und intoleranzauslösender Substanzen gegenüber unseren Kunden sehr bewusst. Dem tragen wir durch ein EDV-unterstütztes Rohstoffleitsystem in modernsten geschlossenen Anlagen Rechnung, die in der Branche einzigartig sind. Dadurch ist es uns möglich Erzeugnisse auf derzeit höchst möglichem technischen Standard herzustellen. Gleichwohl ist bei seriöser Betrachtung eine Kreuzkontamination mit Spuren allergener Stoffe nach Anhang 2 VO (EU) 1169/2011 LMIV nicht vollkommen auszuschließen.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. The wear we by a computer-assisted resource control system in modern closed installations that are unique in the industry. This is it possible for us to produce products currently on the highest possible technical standards. Nevertheless, it is in serious consideration, Cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

Nous sommes conscients de notre responsabilité en ce qui concerne les allergènes et les substances d'intolérance induisant à nos clients très au courant. L'usure nous par un système de contrôle des ressources assistée par ordinateur dans les installations modernes fermés qui sont uniques dans l'industrie. c'est il possible pour nous de produire des produits actuellement sur ??les normes techniques les plus élevées possibles. Néanmoins, il est en considération sérieuse, Contamination croisée avec des traces de substances allergènes énumérés à l'annexe 2 du règlement (UE) 1169/2011 LMIV pas être complètement exclu.

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