

Product specification

Art.no:	I05960		
Product name:	Chilli & Tomato Marinade		
Product description:	seasoning sauce Red brown, slightly hot, sweetish spicy marinade/sauce with tomato note.		
Usage:	100-200 g/kg meat or as required		
Storage:	Cool and dry		
Minimum shelf life:	18 months from the date of production		
Shelf life after opening:	-		
Declaration reference:	Water, glucose syrup, tomato puree, sugar, salt, modified starch, acidifier: E260; spices, colourant: E150c; thickeners: E415, E466; yeast extract, preservatives: E202, E211.		
Allergy declaration:	none		
Appearance:	liquid		
Microbiological values:		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
Average nutritional values in 100g:	energy [kJ]	629	
	energy [kcal]	150	
	fat [g]	0.16	
	- of which saturates [g]	0.03	
	- of which Polyunsaturates fatty acid	0.07	
	carbohydrate [g]	35.49	
	- of which sugars [g]	15.49	
	- of which polyols alcohol [g]	15.49	
	- of which starch [g]	0.04	
	fibre [g]	1.03	
	protein [g]	0.61	
	salt [g]	4.27	
	sodium [g]	1.78	
Identification of additives:	with preservatives		
Diets / information:	with yeast extract		
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.

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.

Product specification

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.

25.03.2022 03:00:00 - Art.-Nr.: I05960

Artikel-Nummer und Bezeichnung Article-Number and appellation Code d'article et désignation du produit	I05960 Chili & Tomaten Sauce
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 way 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 envers nos clients en ce qui concerne les substances allergènes et les intolérances. Raison pour laquelle nos installations en circuit fermé et informatisées sont parmi les plus modernes et uniques dans notre secteur. Cela nous permet de fabriquer des produits actuellement au plus haut niveau possible du point de vue standard technique. Malgré toutes les dispositions de nous et de nos fournisseurs, une contamination croisée avec des traces de substances allergènes, énumérés à l'annexe 2 du règlement (UE) 1169/2011, ne peut pas être totalement exclue.

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