

## Product specification

<b>Art.no:</b>	I35460		
<b>Product name:</b>	Spanish Garlic Grill		
<b>Product description:</b>	marinade		
<b>Dosage:</b>	100-150 g/kg meat		
<b>Storage:</b>	Store dry, tightly closed, protected from light and heat. Stir or shake before use.		
<b>Minimum shelf life:</b>	24 months from the date of production		
<b>Shelf life after opening:</b>	Store refrigerated after opening.		
<b>Declaration reference:</b>	Rapeseed oil partly hydrogenated, spices, dextrose, salt, spice extract, natural lemon flavouring.		
<b>Ingredients:</b>	rapeseed oil partly hydrogenated, spices (garlic, pepper, paprika, parsley, turmeric), dextrose, salt, spice extract, natural lemon flavouring.		
<b>Allergy declaration:</b>	none		
<b>Flavour profile</b>	mildly spicy garlic marinade with a fresh lemon note and visible herbs and paprika		
<b>Appearance:</b>	viscous, Light green		
<b>Microbiological values:</b>		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
<b>Average nutritional values in 100g:</b>	energy [kJ]	3235	
	energy [kcal]	773	
	fat [g]	81.3	
	- of which saturates [g]	13.6	
	carbohydrate [g]	11.3	
	- of which sugars [g]	7,0	
	protein [g]	1.5	
	salt [g]	4,0	
<b>Traceability:</b>	The traceability( up/down) of all product components is given by way of assigned batch number and the article number at any time.		
<b>GMO (Gene Modified Organisms):</b>	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.		
<b>Irradiation:</b>	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 minimum shelf life of the product is defined in accordance with Regulation (EU) No 1169/2011 Article 2 paragraph 2r and is given in relation

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to the storage conditions indicated in the closed container, subject to indications of natural variations in quality. All physical/chemical data mentioned above are average values and do not have the meaning of property assurances. They are non-binding and do not form the basis for claims under warranty or product liability law. This specification does not replace the incoming goods inspection of the customer.  
At the recommended dosage, the product complies with the applicable European food law beyond the food law sources listed above.

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<b>Artikel-Nummer und Bezeichnung</b> <b>Article-Number and appellation</b> <b>Code d'article et désignation du produit</b>	I35460 Spanish Garlic Grill
<b>Verkehrsbezeichnung</b> <b>Article Description</b> <b>Désignation du type de produit</b>	Würzsauce

<b>Verwendung von Zutaten mit allergenem Potenzial gemäß EU-Einstufung</b> <b>Ingredients with allergic potential according to labelling regulations of the EU:</b> <b>Utilisation des ingrédients avec potentiel allergénique selon l'UE</b>	<b>Nicht in Rezeptur</b> <b>No Ingredient</b> <b>Pas dans la formule</b>	<b>In Rezeptur</b> <b>Ingredient</b> <b>Dans la formule</b>
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 <sub>2</sub> + Sulfite, Konz. >10 mg/kg(mg/l), als SO <sub>2</sub> angegeb. / Sulphur dioxide and sulphites (>10mg/kg or 10mg/l, as SO <sub>2</sub> ). / SO <sub>2</sub> + sulfites, conc. > 10mg/kg (mg/l) (exprimé en SO <sub>2</sub> )	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	
<b>Verwendung von Zutaten gemäß ALBA Liste 2.0</b> <b>Application of ingredients according to ALBA List 2.0</b> <b>Utilisation des ingrédients selon la liste ALBA 2.0</b>	<b>Nicht in Rezeptur</b> <b>No Ingredient</b> <b>Pas dans la formule</b>	<b>in Rezeptur</b> <b>Ingredient</b> <b>Dans la formule</b>
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 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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