

# Product specification

<b>Art.no:</b>	G84920																										
<b>Product name:</b>	Sweet Onion /SG																										
<b>Product description:</b>	marinade																										
<b>Usage:</b>	as usual																										
<b>Storage:</b>	In chilled storage, do not freeze. Mix before use																										
<b>Minimum shelf life:</b>	12 months from the date of production																										
<b>Shelf life after opening:</b>	-																										
<b>Declaration reference:</b>	vegetable fat (vegetable oil, vegetable fat) (rape, palm*), spices, rice flour, salt, dextrose, flavouring, caramel sugar. *RSPO (SG)																										
<b>Ingredients:</b>	vegetable fat (vegetable oil, vegetable fat) (rape, palm*), spices (onions, pepper, turmeric), rice flour, salt, dextrose, flavouring, caramel sugar. *RSPO (SG)																										
<b>Allergy declaration:</b>	none																										
<b>Appearance:</b>	liquid																										
<b>Microbiological values:</b>	<table><thead><tr><th></th><th>benchmark</th><th>maximum</th></tr></thead><tbody><tr><td>Total plate count:</td><td>&lt; 100.000 cfu/g</td><td>&lt; 1.000.000 cfu/g</td></tr><tr><td>Yeasts and moulds:</td><td>&lt; 10.000 cfu/g</td><td>&lt; 100.000 cfu/g</td></tr><tr><td>E.coli:</td><td>&lt; 100 cfu/g</td><td>&lt; 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>&lt; 1.000 cfu/g</td><td>&lt; 10.000 cfu/g</td></tr><tr><td>Listeria:</td><td>-</td><td>&lt; 100 cfu/g</td></tr><tr><td>Staphylococcus Aureus:</td><td>&lt; 100 cfu/g</td><td>&lt; 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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<b>Average nutritional values in 100g:</b>	<table><tbody><tr><td>energy [kJ]</td><td>3170</td></tr><tr><td>energy [kcal]</td><td>757</td></tr><tr><td>fat [g]</td><td>79.0</td></tr><tr><td>- of which saturates [g]</td><td>11.7</td></tr><tr><td>- of which Polyunsaturates fatty acid</td><td>22.5</td></tr><tr><td>carbohydrate [g]</td><td>11.9</td></tr><tr><td>- of which sugars [g]</td><td>5.5</td></tr><tr><td>- of which polyols alcohol [g]</td><td>0.1</td></tr><tr><td>- of which starch [g]</td><td>0</td></tr><tr><td>fibre [g]</td><td>1.8</td></tr><tr><td>protein [g]</td><td>1.6</td></tr><tr><td>salt [g]</td><td>3.6</td></tr><tr><td>sodium [g]</td><td>1.4</td></tr></tbody></table>	energy [kJ]	3170	energy [kcal]	757	fat [g]	79.0	- of which saturates [g]	11.7	- of which Polyunsaturates fatty acid	22.5	carbohydrate [g]	11.9	- of which sugars [g]	5.5	- of which polyols alcohol [g]	0.1	- of which starch [g]	0	fibre [g]	1.8	protein [g]	1.6	salt [g]	3.6	sodium [g]	1.4
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<b>Certificates:</b>	RSPO zertifiziert - SG																										
<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.																										

# Product specification

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 to 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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<b>Artikel-Nummer und Bezeichnung</b> <b>Article-Number and appellation</b> <b>Code d'article et désignation du produit</b>	G84920 Mealmaker Natural Sweet Onion Marinade /SG
<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 Lupinenerzeugnisse / 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 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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