



# PRODUCT SPECIFICATION

<b>Product Code:</b>	MM12630																								
<b>Product Name:</b>	NEW ARGENTINA MARINADE 3KG PAIL																								
<b>Description:</b>	Seasoning sauce																								
<b>Usage:</b>	100-150g/kg meat																								
<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>Declaration reference:</b>	Vegetable oil (rapeseed), vegetable fat (palm*), salt, dextrose, spices, flavourings, yeast extract, caramel sugar, smoke flavouring. *RSPO: SG																								
<b>Allergy declaration:</b>	none																								
<b>Product description</b>	Red brown, spicy, hot marinade with smoke/umami note and black pepper.																								
<b>Ingredients:</b>	Vegetable oil (rapeseed), vegetable fat (palm*), salt, dextrose, spices (pepper, onion, garlic, lovage), flavourings, yeast extract, caramel sugar, smoke flavouring. *RSPO: SG																								
<b>Conditions:</b>	viscous																								
<b>additional informations:</b>	RSPO-product, segregated (SG) RSPO-certification number Indasia: BMT-RSPO-000112																								
<b>Microbiological status:</b>	<table border="0"> <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>L. monocytogenes:</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	L. monocytogenes:	-	< 100 cfu/g	Staphylococcus Aureus:	< 100 cfu/g	< 1000 cfu/g
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<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.																								

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