



PRODUCT SPECIFICATION

Product Code:	MM42032																								
Product Name:	NEW CHILLI WILLI MARINADE 3KG PAIL																								
Description:	Seasoning sauce																								
Usage:	100-150g/kg meat																								
Storage:	In chilled storage, do not freeze. Mix before use																								
Minimum shelf life:	12 months from the date of production																								
Declaration reference:	Vegetable oil (rapeseed), spices, salt, vegetable fat (palm*), hydrolysed vegetable protein, spice extracts, natural flavouring (garlic). *RSPO: SG																								
Allergy declaration:	none																								
Product description	Red brown, slightly hot, spicy marinade with garlic/curry note and visible spices.																								
Ingredients:	Vegetable oil (rapeseed), spices (pepper, chilli, onion, cumin, nutmeg, oregano, garlic, coriander, curcuma), salt, vegetable fat (palm*), hydrolysed vegetable protein, spice extracts (paprika, chilli), natural flavouring (garlic). *RSPO: SG																								
Conditions:	viscous																								
additional informations:	RSPO-product, segregated (SG) RSPO-certification 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>L. monocytogenes:</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	L. monocytogenes:	-	< 100 cfu/g	Staphylococcus Aureus:	< 100 cfu/g	< 1000 cfu/g
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Nutritional values in 100g:	<table border="0"> <tr> <td>Energy value</td> <td>3017 kJ</td> </tr> <tr> <td>Energy</td> <td>720 kcal</td> </tr> <tr> <td>Fat</td> <td>77.4 g</td> </tr> <tr> <td>- of it Saturated fat</td> <td>11.6 g</td> </tr> <tr> <td>Carbohydrate</td> <td>5.4 g</td> </tr> <tr> <td>- of it Sugar</td> <td>3.5 g</td> </tr> <tr> <td>Fibres</td> <td>2.6 g</td> </tr> <tr> <td>Protein</td> <td>2.4 g</td> </tr> <tr> <td>Salt</td> <td>8.0 g</td> </tr> <tr> <td>Sodium</td> <td>3.2 g</td> </tr> </table>	Energy value	3017 kJ	Energy	720 kcal	Fat	77.4 g	- of it Saturated fat	11.6 g	Carbohydrate	5.4 g	- of it Sugar	3.5 g	Fibres	2.6 g	Protein	2.4 g	Salt	8.0 g	Sodium	3.2 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.																								
GMO (Gene Modified Organisms):	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.																								
Irradiation:	We declare that our product and all raw materials have not been treated by ionizing radiation.																								

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