

Product specification

Version: 4,0 (BR916-1)

Product:

Garlic Chopped

Article number:

610160

Gencode CU:

8712698120183

Gencode TU:

8712698126185

General information:

Supplier name

Bresc B.V.

Address

De Hoogjens 57

NL-4254 XV Sleeuwijk

The Netherlands

Phone number +31-183-304811
Fax number +31-183-310210
E-mail info@bresc.nl
Website www.bresc.nl

BRESC BV is BRC-certified by ISACert. NL

Method of manufacture:

Fresh garlic is grown in China. After harvesting, the garlic is peeled, selected, inspected, washed, cut in small cubes and stored at $-22\,^{\circ}$ C. The Product is temporized, and mixed with the other ingredients. Product is then packed in pp-buckets and stored at 0-4 $^{\circ}$ C to await collection.

Organoleptic Properties:

VISUAL – Yellow small pieces 3-4 mm in oil. TASTE – Typical for fresh garlic, salt.

Shelf life / Distribution - storage conditions / Coding:

Storage conditions: Recommended temperature 0 – 4 °C, maximum temperature 7 °C

Shelf life period: 34 weeks from date of production, unopened and after opening. The

product is supplied to the customer with a minimum of 149 days shelf life

still available

Information on packaging: Production Batch Code and a "Best Before" date.

Ingredients:

Garlic (68%), sunflower oil, salt (2,5%), acid (citric acid).



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Microbiological standards:

mioroprogram standards.				
Test	Target	Reject	Frequency of testing	
TVC @ 30 ℃ / g	< 10.000	> 50.000	1 – 2 / year	
Yeasts / g	< 100	> 1.000	1 – 2 / year	
Moulds / g	< 100	> 1.000	1 – 2 / year	
Entero's / g	< 10	> 50	1 – 2 / year	
Salmonella / g	Absent	Present	1 – 2 / year	
Listeria / 25 g	Absent	Present	1 – 2 / year	

All microbiological analysis are carried out by a qualified STERLAB laboratory and results can be supplied to customers on request.

Physical Standards:

Test	Specification	Frequency	Method
рН	2,8 – 3,6	Each batch	pH meter
Temperature	0-7℃ (on dispatch)	Each batch	Probe
Metal detection	Specification on request	Each batch	Metal detector

Nutritional Information [g/100 g]

	Average values	
Energy	1464	Kjoule
	350	Kcal
Protein	3,7	g
Carbohydrates	19,0	g
Sugars	0,9	g
Fibers	1,2	g
Fat	28,8	g
Saturated	3,5	g
Monounsaturated	11,4	g
Polyunsaturated	13,8	g
trans fatty acids	0,3	g
Water	44,2	g
Sodium	1010	mg



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Allergy (ALBA list):

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1	Cows milk protein		19	Nut oil	-
2	Lactose	=	20	Peanuts (-derivates)	-
3	Chicken egg	•	21	Peanut oil	
4	Soya-protein		22	Sesame	-
5	Soya-lecithin	-	23	Sesame oil	-
6	Gluten	-	24	Glutamates	-
7	Wheat		25	Sulphite (E220 – E227)	-
8	Rye	-	26	Yeast	_
9	Beef (-derivates)	•	27		
10	Pork (-derivates)		28		
11	Chicken meat (-derivates)	•	29		
12	Fish		30		
13	Shellfish + crustaceans	-	31	Coriander	-
14	Maize (-derivates)		32	Celery	-
15	Cacao	-	33		
16	Mollusks		34	Carrot	-
17	Legumes/pulses	=	35	Lupine	-
18	Nuts (-derivates)		36	Mustard	-

This product does not contain any genetically modified ingredient.

Logistic information:

Packing material	PP Bucket
Net weight	1000 g
Trade unit	6 X 1000 g
Pallet type	EURO
Boxes per layer	8
Number of layers	9
Total number of buckets	72
Height (incl. pallet)	155 cm

Raw Material:

All the ingredients are purchased on specification. Country of Origin: China.

Produced in: The Netherlands.

The batch code on the finished product enables traceability.

Consumer information:

Not applicable.