



Product specification

Version:
4,0
(BR5104-1)

Product: Smoked Garlic Puree
Article number: 110140
Gencode CU: 8712698861406
Gencode TU: 8712698871238

General information:

Supplier name	Bresc B.V.	Phone number	+31(0)183 200000
Address	Jakobsstaf 6	E-mail	info@bresc.com
	NL-4251 LW	Website	www.bresc.com
	Werkendam		
	The Netherlands		

BRESC BV is BRC-certified by Kiwa VERIN B.V.

Method of manufacture:

Ingredients are bought on specification. If necessary cut to the right size and mixed mechanically according to the recipe. The product is packed in buckets and then metal detected. The finished product is stored at 0 – 4°C to await collection.

Organoleptic Properties:

VISUAL – Typical uniform light brown smooth puree.
TASTE – Typical for smoked garlic, salt, strong smoke odor.

The mentioned sensory properties are indicative values. Due to natural fluctuations that can occur in raw materials, these sensory properties can be affected.

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 **89 days** shelf life still available.
Information on packaging: Production Batch Code and a “Best Before” date.

Ingredients:

Smoked garlic (partly rehydrated) (61%), water, roasted garlic (rehydrated), sea salt (3%), acid (citric acid)



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Microbiological standards:

Test	Target	Reject	Frequency of testing
TVC @ 30°C / g	< 10.000	> 50.000	1 – 2 / year
Yeasts / g	< 100	> 1.000	1 – 2 / year
Moulds / g	< 100	> 1.000	1 – 2 / year
Enteros / g	< 10	> 50	1 – 2 / year
Salmonella / 25 g	Not detected	Detected	1 – 2 / year
Listeria monocytogenes / 25 g	Not detected	Detected	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
pH	< 4,4	Each batch	pH meter
Metal detection	Specification on request	Each batch	Metal detector

Nutritional Information [g/100 g]

Average values/ 100 g		
Energy	409	kJ
	92	kcal
Protein	0,2	g
Carbohydrates	18,8	g
Sugar	1,5	g
Fibres	2,0	g
Fat	0,2	g
Saturated	0,1	g
Monounsaturated	0,0	g
Polyunsaturated	0,1	g
trans fatty acids	0,0	g
Water	69,4	g
Sodium	1188	mg



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Allergy (ALBA list):

(+ = present; - = absent; ? = unknown)

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	-

** Note: Certain foods may naturally contain sulphur dioxide and sulphites (for example garlic, onion and certain dried fruits like apricots), the food labelling rules apply only to ingredients that have been deliberately added in the preparation of the food.*

**This product does not contain any genetically modified ingredient.
This product has not been irradiated.**

Logistic information:

Packing material	PP Bucket
Net weight	325 g
Trade unit	6 X 325 g
Pallet type	EURO
Boxes per layer	16
Number of layers	10
Total number of boxes	160
Height (incl. pallet)	110 cm

Raw Material:

All the ingredients are purchased on specification. Produced in the Netherlands.
The batch code on the finished product enables traceability.

Consumer information:

Not applicable