

TECHNICAL DATA SHEET

Creation: 06/05/16
Modification: 23/09/16
Version: B

700 186

XL BURGER SAUCE 900ML

DEFINITION

Smooth texture sauce, salmon colour with pickles and onions pieces- finely seasoned with tomato, pickles and onions flavour notes.

INGREDIENTS

Water, rapeseed oil, sugar, gherkins (gherkins, water, vinegar (**sulfites**), sugar, salt, natural flavourings), **mustard** (water, vinegar, **mustard** seeds, salt, acidity regulator: citric acid, sugar, spice, antioxidant: potassiummetabi**sulfite**, natural flavourings), vinegar, double concentrate tomato purée, **egg** yolk, modified starch, onions, salt, acidity regulator: citric acid, thickeners: E412-E415, preservatives: E202-E211, natural flavouring, antioxidant: E385

ALLERGENS

Sulfites, mustard, egg

GMO: Ionization

Based on our current state of knowledge, and considering technical information and written guarantees from our suppliers for each raw materials used :

- Absence of Genetics Modified Organisms (GMOs) *in accordance with EC legislation 1829/2003 and 1830/2003*
- Absence of Ionization treatment

PRODUCT CONDITIONNING

Beige PEHD squeez bottle 900ml with orange reclosable PEHD dosing cap
Squeez labelling with Gencod: 3 760 124 504 668
Batch number and shelf life ink jet
Net weight: 880g

PACKAGING

Box dimensions (L x W x H) : 364x148x320mm
Number of units per box : 10
Gencod : 13 760 124 504 665
Box net weight : 8.8kg

PALETTISATION

15 boîtes per layer - 4 layers per pallet - 60 boîtes per pallet
L : 1200 – W : 800 – H : 1494 mm

SHELF LIFE

Technical shelf life : 12 months – Delivery minimal shelf life: 8 months
Store in a dry and cool place (< 25°C)
Refrigerate after opening at +2°/+4°C and use within 1 month

SPECIFICATIONS

pH : 3.7 +/-0.2

USE

Ready to serve sauce to accompany ready meals.
This product complies with Muslim food requirements.
Product compatible with vegetarian diet.

MICROBIOLOGY AT DISTRIBUTION

	Value	Method
Enterobacteriaceae 30°C	< 1000	NF V08-054
<i>E. coli</i> beta glucuronidase positive	<10	NF ISO 16649-2
<i>Salmonella</i> spp	Absence/25g	MSRV 12/05-464 (val. ISO 1640)
<i>Listeria monocytogenes</i>	<10/g	AES 10/03-09/00
Yeast and moulds	<100	NF V08-59
Mesophilic aerobic flora count at 30°C	≤100.000	NF EN ISO 48 33

MEAN NUTRITIONAL VALUES per 100g of product (calculated average values based on supplier's data)

Energy : 1175kJ / 281Kcal
Total fat: 22.8g
Saturated fat: 2.6g
Total carbohydrate: 17.4g
Sugars: 14.7g
Proteins : 1.1g
Salt : 2.2g

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