

Product specification

Art.no:	G26970		
name:	Chimichurri Marinade		
description:	Seasoning sauce Brown, spicy, slightly sour marinade with herb/garlic note and visible spices.		
usage:	100-150g/kg meat		
storage:	Cool and dry		
minimum shelf life:	12 months from the date of production		
Shelf life after opening:	-		
declaration reference:	Vegetable oil (rapeseed), spices, salt, herbs, vegetable fat (palm*), glucose syrup, acidity regulator: E262; flavourings. *RSPO: SG		
allergy declaration:	none		
conditions:	pasty		
additional informations:	RSPO-product, segregated (SG) RSPO-certification number Indasia: BMT-RSPO-000112		
microbiological status:		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
	Listeria:	-	< 100 cfu/g
	Staphylococcus Aureus:	< 100 cfu/g	< 1000 cfu/g
average nutritional values in 100g:	Energy value [kJ]	3047	
	energy [kcal]	727	
	fat [g]	77.5	
	- of it saturated fat [g]	11.1	
	- of it poly unsaturated fatty acid	22.3	
	carbohydrate [g]	7.1	
	- of it sugar [g]	4.0	
	- of it polyhydric alcohol [g]	4.0	
	- of it starch [g]	0.5	
	fibres [g]	2.6	
	protein [g]	2.1	
	salt [g]	8.4	
	sodium [g]	3.4	
traceability:	The traceability(up/down) of all product components is given by way of assigned batch number and the article number at any time.		
irradiation:	We declare that our product and all raw materials have not been treated by ionizing radiation.		

The nutritional information are non-binding average values and are based on analyzes and values of the ingredients and on the basis of generally accepted data. They refer to the time of sale of the product and may not have the meaning of guarantees on properties. The salt content is in accordance with the provisions of Regulation (EU) No 1169/2011 due to the presence of naturally occurring and added sodium.

Natural products are subject to weather, crop and farming-related, qualitative variations.

Slight variation in color, odor, size, shape, texture, and consistency can not be completely excluded and therefore have no basis for complaints.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. We take this through a computer-assisted resource control system in modern closed installations that are unique in the industry. This allows us to produce products

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currently on the highest possible technical standards. However, in serious contemplation cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

The shelf life of the product is defined according to § 7 paragraph 1 of the LMKV and is expressed in terms of the stated storage conditions in sealed containers subject to the indications of nature-related quality fluctuations. All above-mentioned physical / chemical data are averages and do not have the meaning of guarantees on properties. They are not binding and no basis for to warranty or product liability claims. This specification does not replace the incoming inspection of customer. The product meets on the above food law sources beyond the existing European food law.

12.05.2020 12:29:33 - Art.-Nr.: G26970