

Product specification

Art.no: 196230

name: Peppercorn Sauce description: Seasoning sauce

Yellow beige, slightly hot, creamy spicy sauce/marinade with

butter/pepper note and visible paprika.

usage: 100g/kg meat or as required

storage: Protect against heat. In chilled storage after opening. Mix before use.

minimum shelf life: 12 months from the date of production

Shelf life after opening: -

declaration reference: Water, vegetable oil (rape), spices, WHOLE MILK POWDER, sugar,

BUTTER FAT, salt, MILK PROTEIN, acidifiers: E260, E330; modified starch, yeast extract, acidity regulator: E331; thickeners: E415, E412;

preservative: E202.

ingredients: Water, vegetable oil (rape), spices (paprika, onion, pepper, garlic),

WHOLE MILK POWDER, sugar, BÜTTER FAT, salt, MILK PROTEIN, acidifiers: E260, E330; modified starch (E1422), yeast extract, acidity

regulator: E331; thickeners: E415, E412; preservative: E202.

allergy declaration: milk and milk products

conditions: liquid

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] 1286 energy [kcal] 307 fat [g] 24.7

- of it saturated fat [g] 4.6 - of it poly unsaturated fatty acid 5.0 carbohydrate [g] 14.4 - of it sugar [g] 12.2 - of it polyhydric alcohol [q] 12.2 - of it starch [g] 0.2 fibres [g] 2.6 protein [g] 4.7 2.2 salt [g]

sodium [g] 0.9

Identification of additives: with preservatives

Diets / information: with yeast extract

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.



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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 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.

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