

Product specification

Art.no:	I95650
Product name:	Honey & Chilli Sauce
Product description:	seasoning sauce Red brown, sweet sauce with tomato/honey note and a balanced chilli pungency.
country of origin:	Glucose syrup: Germany, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czechia, Denmark, Estonia, Finland, France, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden. Sugar: Germany, Austria. Water: Germany. Tomato peppers: Italy, Turkey. Tomato puree: Spain. Modified starch: Ukraine, Netherlands. Honey: Central / South America. Salt: Netherlands, Austria, China, Germany. Spices: Paprika: Spain, Peru, China, India. Chilli: Spain, Peru, China, India, South Africa, Malawi, Nigeria, China, Uganda. Onion: China, India, Egypt. Acids: E260: Germany. E330: China. Thickeners: E412: India. E466: Germany. E410: Italy. Colouring: E150c: EU, France, Belgium, Netherlands, Australia, CIS member states. Spice extract: China, India. Preservative: E202: China.
Usage:	as required
Storage:	Protect against heat. In chilled storage after opening. Mix before use.
Minimum shelf life:	15 months from the date of production
Shelf life after opening:	-
Declaration reference:	Glucose syrup, sugar, water, tomato peppers, tomato puree, modified starch, honey, salt, spices, acid: E260, E330; thickener: E412, E466, E410; colouring: E150c; spice extract, preservative: E202.
Ingredients:	Glucose syrup (20-40%), sugar (20-40%), water (20-40%), tomato peppers (<20%), tomato puree (<20%), modified starch (<20%), honey (<20%), salt (<20%), spices (paprika, chilli, onion) (<20%), acids (E260, E330) (<20%), thickeners (E412, E466, E410) (<20%), colouring: E150c (<20%), spice extract (<20%), preservative: E202 (<20%).
Allergy declaration:	none
Appearance:	viscous

Product specification

Microbiological values:		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 [kJ]		980
	energy [kcal]		234
	fat [g]		0.5
	- of which saturates [g]		0
	carbohydrate [g]		55.1
	- of which sugars [g]		34.6
	fibre [g]		0.8
	protein [g]		0.4
	salt [g]		2.1
	sodium [g]		0.9
Identification of additives:	with dyes with preservatives		
Diets / information:	vegetarian		
Traceability:	The traceability(up/down) of all product components is given by way of assigned batch number and the article number at any time.		
GMO (Gene Modified Organisms):	The product does not contain any ingredients which have been genetically modified. The product is not subject to regulation (EC) 1829/2003 and regulation (EC) 1830/2003.		
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 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 minimum shelf life of the product is defined in accordance with Regulation (EU) No 1169/2011 Article 2 paragraph 2r and is given in relation to the storage conditions indicated in the closed container, subject to indications of natural variations in quality. All physical/chemical data mentioned above are average values and do not have the meaning of property assurances. They are non-binding and do not form the basis for claims under warranty or product liability law. This specification does not replace the incoming goods inspection of the customer. At the recommended dosage, the product complies with the applicable European food law beyond the food law sources listed above.

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Artikel-Nummer und Bezeichnung Article-Number and appellation Code d'article et désignation du produit Código de artículo y nombre del producto	I95650 Honig & Chili Sauce		
Verkehrsbezeichnung Article Description Désignation du type de produit Descripción de producto	Würzsauce		
Verwendung von Zutaten mit allergenem Potenzial gemäß EU-Einstufung Ingredients with allergic potential according to labelling regulations of the EU: Utilisation des ingrédients avec potentiel allergénique selon l'UE Ingredientes con potencial alergénico según la UE	Nicht in Rezeptur No Ingredient Pas dans la formule No es ingrediente	In Rezeptur Ingredient Dans la formule Es ingrediente	
Glutenhaltiges Getreide und Getreideerzeugnisse / Cereals containing gluten and products thereof / Céréales contenant gluten et des produits à base de céréales / Cereales que contienen gluten y sus productos derivados	X		
Krebstiere und Krebstiererzeugnisse / Crustaceans and products thereof / Crustacés et produits à base de crustacés / Crustáceos y sus productos derivados	X		
Eier und Eierzeugnisse / Eggs and products thereof / Oeufs et produits à base d'oeufs / Huevo y sus productos derivados	X		
Fisch und Fischerzeugnisse / Fish and products thereof / Poisson et produits à base de poisson / Pescado y sus productos derivados	X		
Erdnüsse und Erdnusserzeugnisse / Peanuts and products thereof / Arachides et produits à base d'arachides / Maní y sus productos derivados	X		
Soja und Sojaerzeugnisse / Soya and products thereof / Soja et produits à base de soja / Soja y sus productos derivados	X		
Milch und Milcherzeugnisse einschl. Lactose / Milk and milk products including lactose / Lait et produits à base de lait (y compris le lactose) / Leche y sus productos derivados (incluida la lactosa)	X		
Schalenfrüchte (z.B. Nüsse) und Schalenfruchterzeugnisse / Fruits with shells (e.g.nuts, hazelnuts, walnuts, cashew etc.) and products thereof / Fruits à coque (p.e. noix) et produits à base de ces fruits / Frutas secas (almendras, avellanas, castaña de cajú, etc.) y sus productos derivados	X		
Sellerie und Sellerieerzeugnisse / Celery and products thereof / Céleri et produits à base de céleri / Apio y sus productos derivados	X		
Senf und Senferzeugnisse / Mustard and products thereof Moutarde et produits à base de moutarde / Mostaza y sus productos derivados	X		
Sesamsamen und Sesamsamenerzeugnisse / Sesame seeds and products thereof / Sésame et produits à base de sésame / Sésamo y sus productos derivados	X		
SO ₂ + Sulfite, Konz. >10 mg/kg(mg/l), als SO ₂ angegeb. / Sulphur dioxide and sulphites (>10mg/kg or 10mg/l, as SO ₂). / SO ₂ + sulfites, conc. > 10mg/kg (mg/l) (exprimé en SO ₂) / Dióxido de azufre y sulfitos presentes en concentraciones > 10mg/kg (mg/l) (expresado como SO ₂)	X		
Lupine und Lupinenerzeugnisse / Lupines and products thereof / Lupins et produits à base de lupins / Lupines y sus productos derivados	X		
Weichtiere und Weichtiererzeugnisse / Mollusca and products thereof / Mollusques et produits à base de mollusques / Moluscos y sus productos derivados	X		
Verwendung von Zutaten gemäß ALBA Liste 2.0 Application of ingredients according to ALBA List 2.0 Utilisation des ingrédients selon la liste ALBA 2.0 Uso de ingredientes según la Lista ALBA 2.0	Nicht in Rezeptur No Ingredient Pas dans la formule No es ingrediente	In Rezeptur Ingredient Dans la formule Es ingrediente	
Lactose / Lactose / Lactose / Lactosa	X		
Rindfleisch / Beef/Veal / Boeuf / Carne vacuna	X		
Schweinefleisch / Pork / Porc / Carne de Cerdo	X		
Huhn / Chicken / Poule / Pollo	X		
Mais / Maize / Maïs / Maiz		X	
Kakao / Cacao / Cacao / Cacao	X		
Hülsenfrüchte / Pulse / Légumineuses / Leguminosas		X	
Glutamat (E620 – E625) / Glutamate (E620 – E625) / Glutaminates (E620 – E625) / Glutamatos (E620 – E625)	X		
Koriander / Coriander / Coriandre / Coriandro	X		
Karotten / Carrot / Carotte / Zanahoria	X		

Wir sind uns unserer Verantwortung hinsichtlich allergen- und intoleranzauslösender Substanzen gegenüber unseren Kunden sehr bewusst. Dem tragen wir durch ein EDV-unterstütztes Rohstoffleitsystem in modernsten geschlossenen Anlagen Rechnung, die in der Branche einzigartig sind. Dadurch ist es uns möglich Erzeugnisse auf derzeit höchst möglichem technischen Standard herzustellen. Gleichwohl ist bei seriöser Betrachtung eine Kreuzkontamination mit Spuren allergener Stoffe nach Anhang 2 VO (EU) 1169/2011 LMIV nicht vollkommen auszuschließen.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. The way we by a computer-assisted resource control system in modern closed installations that are unique in the industry. This is it possible for us to produce products currently on the highest possible technical standards. Nevertheless, it is in serious consideration, Cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

Nous sommes conscients de notre responsabilité envers nos clients en ce qui concerne les substances allergènes et les intolérances. Raison pour laquelle nos installations en circuit fermé et informatisées sont parmi les plus modernes et uniques dans notre secteur. Cela nous permet de fabriquer des produits actuellement au plus haut niveau possible du point de vue standard technique. Malgré toutes les dispositions de nous et de nos fournisseurs, une contamination croisée avec des traces de substances allergènes, énumérés à l'annexe 2 du règlement (UE) 1169/2011, ne peut pas être totalement exclue.

Somos muy conscientes de nuestra responsabilidad para con nuestros clientes en lo que respecta a las sustancias alergénicas y causantes de intolerancias. Razón por la cual, nuestras instalaciones cuentan con un sistema informatizado de control de materias primas en sistemas cerrados de última generación únicos en el sector. Esto nos permite fabricar productos con el mayor nivel técnico posible. A pesar de todas nuestras disposiciones y las de nuestros proveedores, no se puede excluir por completo la contaminación cruzada con trazas de sustancias alergénicas, enumeradas en el anexo 2 del Reglamento (UE) 1169/2011.

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