



TECHNICAL INFORMATION

Pierre's cuisine culinaire
 torenstraat 18-20
 6333 bc schimmert
 tel 045-40-402777
 fax 045-40-42748
 mail info@pierre-heunen.nl

PRODUCT SPECIFICATION

| <u>PRODUCT DETAILS</u> | | | |
|------------------------|------------------------------|--|--|
| code nummer | | | |
| Product name | 10 | | |
| | Bearnaise Sauce Paste | | |

| <u>INGREDIENT DECLARATION</u> | | | |
|-------------------------------|--|--|--|
| Vegetable fat, modified | | | |
| | | | |
| | | | |

| <u>TYPICAL USAGE</u> | | | |
|----------------------|--|--|-----|
| | | | 25% |

| <u>KEY PERFORMANCE PARAMETERS</u> | | | |
|-----------------------------------|--|--|-----------------------|
| pH | | | <i>Typical</i> |
| Water Activity (Aw) | | | NA |
| Dry matter | | | |
| Salt | | | ±2% |

| <u>MICROBIOLOGICAL DATA</u> | | | |
|---|--|--|-------------------------|
| Total Aerobic mesophilic flora at 20°C | | | <i>Less than</i> |
| Total coliforms at 30°C | | | < 30 000 |
| Thermoresistant coliforms at 44°C | | | < 100 |
| Anaerobic sulfite reducer at 37°C | | | < 10 |
| Coagulase positive Staphylococci* | | | < 10 |
| Salmonellae* | | | < 100 |
| Listeria Monocytogenes* | | | Absent / 25g |
| * Once per quarter by species | | | Absent / 25g |

| <u>NUTRITIONAL DATA</u> | | | |
|-------------------------|--|----------|----|
| Energy | | KJ/100 g | % |
| Protein | | 2550 | |
| Carbohydrates | | | 9 |
| Fat | | | 27 |
| - saturated | | | 53 |
| -polyunsaturated | | | |

SUITABLE FOR

| | | |
|--|-----|----|
| Ovo-Lacto Vegetarians | Yes | No |
| Vegans | | X |
| Coeliacs (< 200ppm gluten - codex alimentarius definition) | | |
| Kosher approved | X | |
| Muslim approved | | X |
| | | X |

GENETICALLY MODIFIED MATERIALS

| | | | |
|----------------------------|--|--|----|
| Is GM labelling required . | | | |
| | | | No |

FREE FROM (ALLERGEN / INTOLERANCE) DATA

| <i>Is the product free from</i> | Yes | No |
|--|-----|----|
| Eggs and eggs derivatives | Yes | No |
| Beef | | X |
| Pork | X | |
| Chicken | X | |
| Fish and derivatives | X | |
| Shellfish and derivatives | X | |
| Milk and milk derivatives (including lactose) | X | |
| Soybeans and derivatives | | X |
| Soy oil | X | |
| Yeast | X | |
| Cereals containing gluten | | X |
| <i>Wheat / Rye / Barley / Oats / Spelt / Kamut</i> | | X* |
| Maize | | X |
| Peanuts and derivatives | | X |
| Peanut oil | X | |
| Nuts and nuts derivatives | X | |
| <i>Almond / Hazelnut / Walnut / Cashew / Pecan nuts / Brazil nut / Pistachio nut /</i> | X | |
| Nut oil | X | |
| Celery and derivatives | X | |
| Sesame seeds and derivatives | X | |
| Sesame oil | X | |
| Glutamate (added) | X | |
| Guanylate | X | |
| Inosinate | X | |
| Sulphur dioxide and Sulphit (> 10mg/kg ou 10mg/L SO ₂) | X | |
| Cinnamon | X | |
| Coriander | X | |
| Mustard and derivatives | X | |
| | X | |

ces provisionnally excluded from Annex IIIa of directive 2000/13/EC (Directive 2005/2/EC)



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SHELF-LIFE & STORAGE

| | | | | |
|--------------------|---|--|--|--|
| <i>Unopened :</i> | | | | |
| <i>Once opened</i> | 24 months in a dry place at ambient temperature | | | |
| | 24 months in a dry place at ambient temperature | | | |

PACKAGING

| | | | | |
|------------------------------|--|---|--|--|
| <i>Pack size (net)</i> | | | | |
| <i>No. Unit per pallet</i> | | 700 g | | |
| <i>No. linner per pallet</i> | | | | |
| <i>Pack type inner</i> | | | | |
| <i>Pallet type</i> | | White fully opening polypropylene drums | | |
| | | Non returnable wooden pallet (EUR-pallet) | | |

LABELLING

| | |
|--|--|
| Product label will contain : Product code, product name, BBE, lot number, net weight, storage, bar | |
|--|--|

LEGISLATION & WARRANTY STATEMENT

| | | | | |
|------------------------------|--|--|--|--|
| The product will be produced | | | | |
| | | | | |