



## TECHNICAL INFORMATION

Pierre's Cuisine Culinaire  
 Torenstraat 18-20  
 6333 BC Schimmert  
 tel 045-4042777  
 fax 045-4042748  
 mail info@pierre-heunen.nl

## PRODUCT SPECIFICATION

<b><u>PRODUCT DETAILS</u></b>	
<b>code number</b>	<b>12</b>
<b>Product name</b>	<b>Brown Gravy Sauce Paste</b>

<b><u>INGREDIENT DECLARATION</u></b>
Beef fat, skimmed milk powder, flavouring preparation, modified starch, corn starch, salt, flavouring, burnt sugar, onion powder, sugar, thickener (E412, E410), spices.

<b><u>TYPICAL USAGE</u></b>	16-17 %
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<b><u>KEY PERFORMANCE PARAMETERS</u></b>	
	<b><u>Typical</u></b>
pH	NA
Water Activity (Aw)	
Dry matter	
Salt	?±2%

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

<b><u>NUTRITIONAL DATA</u></b>		
	KJ/100 g	%
Energy	2490	
Protein		4
Carbohydrates		38
Fat		48
- saturated		
-polyunsaturated		



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<u>SUITABLE FOR</u>		
Ovo-Lacto Vegetarians		X
Vegans		X
Coeliacs (< 200ppm gluten - codex alimentarius definition)	X	
Kosher approved		X
Muslim approved		X

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<u>GENETICALLY MODIFIED MATERIALS</u>	
Is GM labelling required ?	<b>No</b>

<u>FREE FROM (ALLERGEN / INTOLERANCE) DATA</u>		
<i>Is the product free from .</i>	Yes	No
Eggs and eggs derivatives	X	
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 and derivatives <i>Wheat / Rye / Barley / Oats / Spelt / Kamut</i>		X*
Maize		X
Peanuts and derivatives	X	
Peanut oil	X	
Nuts and nuts derivatives <i>Almond / Hazelnut / Walnut / Cashew / Pecan nuts / Brazil nut / Pistachio nut / Macadamia nut / Queensland 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 <sub>2</sub> )	X	
Cinnamon	X	
Coriander	X	
Mustard and derivatives	X	

\* included in the list of food ingredients or substances provisionally excluded from Annex IIIa of directive 2000/13/EC (Directive 2005/2/EC)



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### SHELF-LIFE & STORAGE

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

### PACKAGING

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

### LABELLING

Product label will contain :

Product code, product name, BBE, lot number, net weight, storage, bar code, EC approval

### LEGISLATION & WARRANTY STATEMENT

The product will be produced in accordance with all current relevant EU legislation. The information stated is given in good faith and is based upon the product formulation and the data provided by our raw material suppliers.