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|---|
| <b>DID Orange Rosemary Dressing 240ml</b> |
| Art n° 133806                             |

|       |               |
|-------|---------------|
| EAN   | 5410951071724 |
| Trade | DIDDEN        |

|                 |  |                   |
|-----------------|--|-------------------|
| Supplier        | Didden   |                   |
| Address         | Rue Auguste van Zande 37<br>1080 Bruxelles / Brussel |                   |
| E-mail          | info@diddenfood.com                                  |                   |
| Quality Service | Tél: 02 482 35 86                                    | Fax: 02 468 25 16 |
| Sales           | Tél: 02 482 35 80                                    |                   |

**1. VOLUME AND PRESENTATIE**

Net volume: 240 ml  
Presentation : cardboard box (tray) with 6 glass jars

Nanoparticles in packaging : No

## 2. DESCRIPTION

BIO

végétarien / vegetarisch

kosher

### 2.1 Ingredients (see packaging)

- Ingredients : Water, sugar, mustard (water, **mustard** seeds, vinegar, salt, sugar, spices), olive oil (10%), oranges (8%), honey, rapeseed oil, vinegar, rosemary extract (0,3%), salt, herbs and spices, sunflower oil, onions, garlic, starch, thickner: xanthan gum, color: beta-carotene.

### 2.2 Characteristics of raw materials

| 2.2 Characteristics of raw materials                 |   |       |                              |   |
|--|---|-------|------------------------------|---|
| Raw materials  | % | No. E | Origin                       | Comments  |
| Water  |   |       |                              |   |
| Sugar  |   |       | Belgium                      |   |
| Mustard  |   |       | Belgium                      | water, mustard seeds, vinegar, salt, sugar, spices  |
| Olive oil  |   |       | Spain                        |   |
| Oranges  |   |       | Brazil, Mexico, Spain, Italy |   |
| Honey  |   |       | EU                           |   |
| Rapeseed oil   |   |       | Germany                      |   |
| Vinegar  |   |       | Belgium                      |   |
| HERBS AND SPICES (+ SUNFLOWER OIL + ONIONS + GARLIC) |   |       | The Netherlands              | Onions , herbs (oregano, basil, bay leaves, rosemary), spices (garlic, pepper, paprika powder, chillies), sunflower oil |
| Salt   |   |       | Germany                      |   |
| Starch   |   |       | The Netherlands              |   |
| Rosemary extract                                     |   | E392  | Belgium                      |   |
| Beta carotene  |   | E160a | Germany                      |   |
| SPICES   |   |       | India                        |   |
| Xanthan gum  |   | E415  | Belgium                      |   |

Irradiated ingredients: No.

Ingredients from a genatically modified organism: No.

Add of micronutriments: No.

### 3. SHELF

Expiration date = date of production + 15 months

Printed in: day/month/year

Conservation guaranteed delivery period: 3 months minimum

**After opening, keep in the fridge for maximum 1 month.**

Explanation of the lot number / code of manufacturing: example: CH1-16-105-A

Production line - year - day - batch

Location of the expiry date on the packaging: on the cap

The expiration date is printed on each individual package

### 4. CONSERVATION CONDITION

T ° of delivery: room temperature

Storage (and delivery) temperature: ambient temperature

Conservation at the consumer conditions: in the refrigerator after opening

Conservation in supplier conditions: ambient temperature

**After opening, keep in the fridge for maximum 1 month.**

### 5. NUTRITIONNAL VALUE

| Nutrition facts     |      |      |
|---------------------|------|------|
| Energie             | 1041 | kJ   |
|                     | 249  | kcal |
| Total Fat           | 15   | g    |
| - Saturated fat     | 1,7  | g    |
| Total carbohydrates | 28   | g    |
| - Sugars            | 26   | g    |
| Protein             | 1    | g    |
| Salt                | 1,3  | g    |

**6. MODE DE PRÉPARATION (consommateur) / BEREIDINGSWIJZE (consument)**

Prêt à l'emploi / Klaar voor gebruik

**7. MICROBIOLOGICAL CHARACTERISTICS (at BBD)**

| Parameters                    | Standards               | Frequency |
|-------------------------------|-------------------------|-----------|
| Total Flora                   | Counting (without norm) | 1/year    |
| Lactic flora                  | 10 000 000/g            | 1/year    |
| <i>E. Coli</i>                | 100/g                   | 1/year    |
| Mold                          | 1000/g                  | 1/year    |
| Yeast                         | 100 000/g               | 1/year    |
| <i>Staphylococcus aureus</i>  | 500/g                   | 1/year    |
| <i>Salmonella spp.</i>        | Abs. in 25 g            | 1/year    |
| <i>Listeria monocytogenes</i> | < 100/g                 | 1/year    |

**8. PHYSICO-CHEMICAL COMPOSITION**

| Parameters | Standard | Frequency   | Method of control |
|------------|----------|-------------|-------------------|
| pH         | < 3,6    | 1 x / batch | pH-meter          |

**9. AUTOCONTROLE**

- Self-checking system validated by the FASFC once a year
- IFS certification (higher level), ORGANIC (if applicable)
- Controls carried out: among others,
  - On raw materials: CCP reception, temperature, integrity of the packaging, storage (FIFO, ...)
  - During production: respect of the recipe, pH, temperature, organoleptic, (...)
  - On finished product: for each production, weight & organoleptic and following analysis schedule
  - Microbiological analysis

**10. ALLERGENS**

|                            |                          |                                 |                                     |
|----------------------------|--------------------------|---------------------------------|-------------------------------------|
| 1 Gluten                   | <input type="checkbox"/> | 8 Fruit nuts                    | <input type="checkbox"/>            |
| 2 Crustaceans              | <input type="checkbox"/> | 9 Celery                        | <input type="checkbox"/>            |
| 3 Eggs                     | <input type="checkbox"/> | 10 Mustard                      | <input checked="" type="checkbox"/> |
| 4 Fish                     | <input type="checkbox"/> | 11 Sesame seeds                 | <input type="checkbox"/>            |
| 5 Peanut                   | <input type="checkbox"/> | 12 Sulphur dioxide and sulfites | <input type="checkbox"/>            |
| 6 Soybean                  | <input type="checkbox"/> | 13 Lupin                        | <input type="checkbox"/>            |
| 7 Milk (including lactose) | <input type="checkbox"/> | 14 Molluscs                     | <input type="checkbox"/>            |

Written on 23-03-21

by Romain Boriau