

DIDDEN SA NV  
Gentsestwg 617-619 Chée de Gand  
1080 Bruxelles Brussel



**ONTVANGEN**

*Door campan om 12:13,24-8-20*

**DID Sweet Chili Dressing 240ml**

Art. n° 136306

EAN	5410951074572
TRADE	DIDDEN

Provider	Didden	
Address of the provider	Chaussée de Gand 617-619 1080 Brussels	
E-mail	info@diddenfood.com	
Quality department	Tél: 02 482 35 93	Fax: 02 468 25 16
Commercial department	Tél: 02 482 35 80	

## 1. WEIGHT, VOLUME AND PRESENTATION

Net volume: 240 ml

Presentation: Cardboard of 6 transparent glass bottles

## 2. CHARACTERISTICS OF THE PRODUCT

- biological product       vegetarian product       kosher product

2.1 Ingredients to be mentioned on the packaging				
Water, sugar, red peppers (9%), vinegar, herbs, natural flavours, rapeseed oil, thickeners: pectin and sodium alginate, preservatives: potassium sorbate and sodium benzoate, antioxidant: citric acid.				
2.2 Characteristics of raw materials				
Raw materials	%	No. E	Origin	Comments
Water				
Sugar			Belgium	
Red peppers			Turkey, Portugal, Spain	
Vinegar			Belgium	
Pectin and sodium alginate		E440, E401	France	
Citric acid		E330	China	
Potassium sorbate		E202	China	
Sodium benzoate		E211	Belgium	
Natural flavours			Spain	
Herbs			Morocco, Egypt, Eastern Europe	
Rapeseed oil			The Netherland	

Irradiated ingredients: not.

Presence of ingredient(s) from of a genetically modified organism: not.

Addition of micronutrients: not.

## 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 CONDITIONS

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

**5. MODE of PREPARATION (consumer)**

Shake before use.

**6. NUTRITIONAL COMPOSITION**

Nutrition facts (100 g)	
Energie	556 kJ 131 kcal
Total fat	< 0.5 g
- saturated fat	< 0.1 g
Total carbohydrates	32 g
- sugars	32 g
Protein	< 0.5 g
Salt	0,08 g

**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</i> spp.	Abs. in 25 g	1/year
<i>Listeria monocytogenes</i>	< 100/g	1/year

**8. PHYSICO-CHEMICAL COMPOSITION**

Parameters	Standard	Frequency	Method of control / analysis
pH	< 3,9	At each manufacturing	pH meter

## 9. Autocontrôle

- Self-checking system validated by the FASFC once a year
- IFS certification (higher level), BIO (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. LIST OF 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 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"/>

Document written on: 19/05/2020

by: Sébastien Dannau