



ONTVANGEN
Door campan om 12:59,24-8-20

DID Squeeze of Martino 300ml
Art n° 197806

EAN	5410951075814
Trade	DIDDEN

Supplier	Didden	
Address	Chaussée de Gand 617-619 Gentsesteenweg 1080 Bruxelles / Brussel	
E-mail	info@diddenfood.com	
Quality Service	Tél: 02 482 35 86	Fax: 02 468 25 16
Sale Service	Tél: 02 482 35 80	

1. VOLUME AND PRESENTATION

Net volume : 300ml
Presentation: Carton of 6 transparents jars
Nanoparticles in packaging: No

2. CHARACTERISTICS OF PRODUCT

 BIO

 végétarien / vegetarisch

 kosher

2.1 ingredients on packaging

-Tomato (36%) sugar, **mustard** (water, mustard seeds, vinegar, salt, sugar, spices),tomato paste, vinegar, salt, modified starch, bell pepper, herbs and spices, acid: lactic acid.

2.2 Caractéristiques des matières premières / Karakteristieken van de grondstoffen

Raw materials	%	n° E	Origin	Comments
Water				
Sugar			Belgium	
Mustard			Belgium	
Tomato paste			Portugal	
Vinegar			Belgium	
Salt			Germany	
Modified starch			France	
Bell pepper			Spain	
HERBS AND SPICES			USA, China, Hungary, Nigeria, India, Madagaskar, Morocco, Turkey	
Lactic acid		E270	The Netherlands	

Irradiated ingredients : No

Presence GMO : No

Add of micronutrimment : No

3. SHELF

Expiration date = date of production + 12 months
 Printed in: day/month/year
 Conservation guaranteed delivery period: 6 months minimum
 Explanation of the lot number / code of manufacturing: example: CH2-16-105-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

Keep refrigerate after opening

5. NUTRITIONAL COMPOSITION

Nutritional fact (100g)		
Energy	653	kJ
	154	kcal
Total fat	1,1	g
-saturated fat	< 0,1	g
Total carbohydrates	34	g
-sugars	30	g
Proteins	1,6	g
Salt	3,8	g

6. MODE OF PREPARATION

Ready to use

7. MICROBIOLOGICAL CHARACTERISTICS (BBD)

Parameters	Standard value	Frequency
Total flora	Counting (without standard)	1x / year
Lactic flora	10 000 000/g	1x / year
<i>E. coli</i>	100/g	1x / year
Molds	1000/g	1x / year
Yeast	100 000/g	1x / year
<i>Staphylococcus aureus</i>	500/g	1x / year
<i>Salmonella</i> spp	Absence in 25g	1x / year
<i>Listeria monocytogenes</i>	< 100/g	1x / year

8. PHYSICO-CHEMICAL COMPOSITION

Parameters	Standard	Frquency	Control method
pH	< 3.5	1 x / batch	pH-metre

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. ALLERGENES / ALLERGENEN

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

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par
door Romain Boriau