



DID squeeze of samourai 300ml
Art n° 197706

EAN	5410951075746
Trade	DIDDEN

Supplier	Didden	
Address	Rue Auguste van Zande 37 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

- Ingredients : rapeseed oil, water, **egg yolk**, **mustard** (water, mustard seeds, vinegar, salt, sugar, spices), vinegar, starch, sugar, bell peper, salt, garlic, acid : lactic acid, colour : caramel, thickener : guar gum and xanthan gum, antioxidant : rosemary extract, preservative : potassium sorbate.

2.2 Caractéristiques des matières premières / Karakteristieken van de grondstoffen

Raw materials	%	No. E	Origin	Comments
Rapeseed oil		*	Germany	0
Water		*	*	0
Egg yolk		*	The Netherlands	0
Mustard		*	Belgium	water, mustard seeds, vinegar, salt, sugar, spices
Vinegar		*	Belgium	0
Starch		*	The Netherlands	0
Sugar		*	Belgium	0
Bell pepper		*	Spain	0
Salt		*	Germany	0
Potassium sorbate		E202	China	0
Lactic acid		E270	The Netherlands	0
Guar gum and xanthan gum		E412, E415	Denmark	0
Rosemary extract		E392	Belgium	0
NATURAL FLAVOURING		*	Spain	0
Garlic		*	China	0
NATURAL PAPRIKA FLAVOURING + RAPESEED OIL		*	Spain	0

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	2350	kJ
	571	kcal
Total fat	61	g
-saturated fat	4,8	g
Total carbohydrates	3,9	g
-sugars	1,4	g
Proteins	1,2	g
Salt	1	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	< 4,1	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 checked="" 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"/>

Written on 06/01/2020

by Romain Boriau