



Product Specification

*Der sichere Weg
zum guten Geschmack*

Article no: 508050

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| | |
|---|-------------------------------------|
| <u>Article no:</u> | 508050 |
| <u>Name of Product:</u> | LAFINESS Tomato-Salsa FREE |
| <u>Generally accepted Commercial Name:</u> | Vegetable oil with condiment |
| <u>Size of container/shipping unit:</u> | 4.00 kg |
| <u>Packaging:</u> | 4.00 kg / Plastic bucket |

1. Recommended addition levels:

120 - 150 g per 1 kg of raw material. Mix it, spread it or coat it with meat or fish.

2. Recommended use/application:

Ready for use marinade for all types of meat, including poultry and fish.

3. Technical product description:

Characteristic note of tomato and chilli rounded with pepper and herbs. A reddish-brownish, spreadable paste containing herbs.

Mass Balance (MB) supports the production of certificate, sustainable palm oil.

AVO Certificate number : CU-RSPO SCCS-819994

4. Ingredients to be labelled:

rapeseed oil, spices, salt, tomato powder, tomato puree, natural flavourings, palm fat

5. Minimum shelf life and storage conditions in unopened package:

9 months at 20 °C.

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6. Physical and chemical data:

| Parameter | Method of analysis | Average value | Deviation | |
|--|--------------------|---------------|-----------|--------|
| | | | min | max |
| Salt content by potentiometric titration | ASU L07.00-5/1 | 9.5 % | 8.5 % | 10.5 % |

7. Microbiological data:

| Parameter | Method of analysis | Average value | Maximum value |
|--------------------|-----------------------|---------------|---------------|
| Total plate count | ASU L06.00-18 mod. | 50,000 cfu/g | 500,000 cfu/g |
| Enterobacteriaceae | ASU L 00.00-133/2 | < 100 cfu/g | 1,000 cfu/g |
| Yeast | ASU L01.00-37 mod. | < 100 cfu/g | 1,000 cfu/g |
| Moulds | ASU L01.00-37 mod. | < 100 cfu/g | 5,000 cfu/g |
| E. coli | ASU L00.00-132/2 mod. | < 10 cfu/g | 10 cfu/g |

Information on analytical data:

Physical, chemical and microbiological data given in this specification reflect mean averages as determined for this AVO product over a longer period of time, and can only be assured by us within the scope of statistical confidence levels associated with our sampling procedures and afforded by the respective methods of analysis employed in each particular case.



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8. Nutrition declaration per 100 g / 100 ml

| Nutritional elements | value | Unit |
|----------------------|-------|------|
| energy value: | 2,665 | KJ |
| | 647 | Kcal |
| fat: | 64.5 | g |
| of which saturates: | 6.7 | g |
| carbohydrate: | 10.8 | g |
| of which sugars: | 8.1 | g |
| protein: | 3.3 | g |
| salt: | 9.8 | g |
| sodium: | 3.9 | g |





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9. Ingredients causing allergies:

9a. In accordance to Regulation (EU) No 1169/2011 Annex II:

| | | contained? | if yes, detailed description: |
|----|---|------------|-------------------------------|
| 01 | Cereals containing gluten and products thereof | No | |
| 02 | Crustaceans and products thereof | No | |
| 03 | Eggs and products thereof | No | |
| 04 | Fish and products thereof | No | |
| 05 | Peanuts and products thereof | No | |
| 06 | Soybeans and products thereof | No | |
| 07 | Milk and products thereof (including lactose) | No | |
| 08 | Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof | No | |
| 09 | Celery and products thereof | No | |
| 10 | Mustard and products thereof | No | |
| 11 | Sesame seeds and products thereof | No | |
| 12 | Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ | No | |
| 13 | Lupin and products thereof | No | |
| 14 | Molluscs and products thereof | No | |





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Notes on allergen information:

The statements of this allergy information correspond to our current knowledge and are based on our supplier's declarations regarding the contained raw materials.

The information relates only to the raw materials included according to the recipe, and for which no derogation provided for in Annex II to Regulation (EU) No 1169/2011 have been issued.

On the problem of cross-contamination of allergens we inform you that the company AVO is committed by regular cleaning of the mixing and conveying systems to minimize the risk of spread of potentially allergenic substances as small as possible.

However, because of our variety of products cross-contamination with allergens listed above and used in our business can't be completely avoided, so allergens could possibly occur in traces.



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10. Non-GMO-confirmation:

Hereby we confirm that the product described in this specification is not based on genetically modified organisms and that there are no labelling requirements within the meaning of regulation No 1829/2003.

11. Additional Information:

- * Above product conforms to LFGB (German Food and Feed Code) including said law's follow-up regulations, as amended and legally in effect at a given point in time. Inasmuch as applicable, purity requirements pursuant to food legislation as laid down by the EU regulations for pesticide residues and contaminants are also complied with.
- * We have implemented a HACCP-System according to regulation (EC) no 852/2004.
- * Ionizing radiation treatment for germ count reduction is not employed.
- * Where applicable microbiological standard levels and alert levels given by "Deutsche Gesellschaft für Hygiene und Mikrobiologie (DGHM)" for spices are complied with.
- * Product is free from foreign matter to the degree achievable by technology in place.
- * Packaging receptacles and/or packaging materials used, such as flavor-protecting packaging, bagging, sacking, pails and buckets, canisters, large-volume containers, etc., are all in full compliance with all pertinent legal requirements and provisions as laid down in LFGB (German Food and Feed Code) including said law's follow-up regulations, as amended and legally in effect at a given point in time. Such packaging primarily consists of polyethylene, polypropylene, polyamide, polyester, stainless steel.
- * We are a company certified according to the International Featured Standards (IFS) Food and to Global Standard Food of the Association of British Retailers (BRC).
- * All statements contained in this specification reflect our current state of knowledge and experience, and are intended - and to be viewed - as information about this respective product only. As such, they do not constitute an exempt from any customer obligation to conduct own testing. Also, compliance with all regulations legally relevant to further processing shall be incumbent upon the customer and/or user of this product.
- * This product specification shall remain valid for a maximum period of 36 months from the date it went into effect (see above) unless earlier revoked or replaced by an updated version. As a general rule, the most currently dated specification shall always be considered as the one in effect.

Belm, 22/01/16

**AVO - Werke August Beisse GmbH
Quality Assurance Department**

This specification has been made out by EDP and is valid without signature.

