



Product Specification Page 1 of 2

Article No.: 601200

Effective as of: 20.04.2011

*Der sichere Weg
zum guten Geschmack*

Article No.: 601200
Name of Product: ERPU-GOLD
Fresh - Keeping Agent
(pH adjuster)
**Generally accepted
Commercial Name:** Processing aid for curing
Size of container/shipping unit: 1,00 kg

Additional Information:

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's Law for Food- and Feedstuffs) 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, linen, stainless steel and similar materials.

1. Recommended addition levels:

3-5 g per 1 kg meat, cover brine, u.a.

2. Recommended use/application:

Use for cooked sausages (in gas packing), stabilizing cover brine, in producing aspic and preparation of sausage casing.

3. Technical product description:

Stabilizing agent for pH-regulation; Used on the surface of sausage or in a sausage mixture ERPU-GOLD may increase the shelf life of the meat-product; white, finely ground powder.

4. List of ingredients/additives, on a decrementing scale, including category designation and generally accepted commercial name:

Stabilizer: (E262 sodium acetate, E331 trisodium citrate), salt, antioxidant: E300 ascorbic acid

5. Non-GMO-confirmation:

Hereby we confirm that the product described in this specification is not based on genetically modified organisms.



Product Specification Page 2 of 2

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6. Physico-chemical data:

Name of analysis	Analysis methodology	Standard	Tolerances	
			min	max
Moisture content	Karl Fischer	3,0 %	1,0 %	4,0 %
Total ash	DIN 10223	69,5 %	67,0 %	72,0 %
common salt	Titration according to Mohr (modified)	30,0 %	28,2 %	32,4 %
ascorbic acid	Titration with iodine	7,5 %	6,5 %	9,0 %
pH value (aq. solution, 1 %)		6,5	6,4	6,7

7. Microbiological data:

Name of analysis	Analysis methodology	Standard	Alert level
Aerobic Total Plate Count	aerobic, 72 h (30 °C), Plate Count Agar	< 100 KBE/g	1.000 KBE/g
Yeast	aerobic, 96 - 120 h (25 °C), RB-Agar	< 100 KBE/g	100 KBE/g
Mould	aerobic, 96 - 120 h (25 °C), RB-Agar	< 100 KBE/g	100 KBE/g
Enterobacteriaceae	anaerobic, 48 h (30 °C) , Violet Red Bile Dextrose - Agar	< 100 KBE/g	100 KBE/g

8. Minimum shelf life (period over which product can be safely kept in sealed container under a given set of storage conditions):

24 month at a temperature of 20 °C. Storage in dry atmosphere.

9. Additional information:

- * Above product conforms to LFGB (German's Law for Food- and Feedstuffs) 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 and FAO/WHO standards are also complied with.
- * We are certificated by British Retail Consortium (BRC) and by International Food Standard (IFS 5).
- * 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.
- * Ionizing radiation treatment for germ count reduction is not employed.
- * Microbiological guideline and warning levels for spices are complied with.
- * Product is free from foreign matter to the degree achievable by technology in place.
- * Pathogenic substances and pathogenic microorganisms are not in existence, as evidenced by all pertinent analysis results available to us.
- * We have implemented our own control and inspection system (HACCP-System) in conformity with food-hygienic regulations as currently in effect.
- * Allergenic information will be provided upon special request.
- * All statements contained in this specification reflect our current state of knowledge and experience; their only intent is to provide information about our product and do not exempt from product user's own testing obligation. It is furthermore understood that full compliance with all legal regulations relevant to further processing falls under product user's sole liability.
- * 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 received by mail. As a general rule, the most currently dated specification shall always be considered as the one in effect.

Belm, 25. Oktober 2012

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

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

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Information on allergic substances

Effective as of:

20.04.2011

*Der sichere Weg
zum guten Geschmack*

Article No.:	601200
Name of Product:	ERPU-GOLD Fresh - Keeping Agent (pH adjuster)
Generally accepted Commercial Name:	Processing aid for curing
Declaration of weight:	1,00 kg
Information of packing:	Kunststoffbeutel

1. List of ingredients/additives, on a decrementing scale, including category designation and generally accepted commercial name:

Stabilizer: (E262 sodium acetate, E331 trisodium citrate), salt, antioxidant: E300 ascorbic acid

2. Allergic substances:

	contained in product?	If yes, specified description:
Celery and products there of	no	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products there of	no	
Crustaceans and products there of	no	
Eggs and products there of	no	
Fish and products there of	no	
Milk and products there of	no	
Mustard and products there of	no	
Nuts i.e. (Almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and queensland nut) and products there	no	
Peanuts and products there of	no	
Seasame seeds and products there of	no	
Soybeans and products there of	no	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO ₂	no	

3. **General information on our allergy information for this product:**

All statements contained in this information on allergic substances reflect our current state of knowledge. There are based on the avai supplier declaration in relation to the contained raw material.

Belm, 25. Oktober 2012

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

This information on allergic substances has been made out by EDP and is valid without signature.