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Article No.: 558350

Effective as of: 04.09.2013

*Der sichere Weg
zum guten Geschmack*

Article No.: 558350
Name of Product: LAFINESS
Rosemary Free
**Generally accepted
Commercial Name:** Vegetable oil with condiment
Size of container/shipping unit: 4,00 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:

80 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:

Oil - based marinade, especially for baked potatoes. Viscous liquid with a neutral colour and visibility of spices and herbs deposit. Spicy flavour of rosemary and other herbs.

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

Vegetable oil, spices (rosemary, pepper, onion, paprika, garlic, chilli, oregano, curry, thyme, lovage, caraway seed, fenugreek, bird clover), salt, vegetable fat

5. Non-GMO-confirmation:

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



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6. Physico-chemical data:

Name of analysis	Analysis methodology	Standard	Tolerances	
			min	max
common salt	Titration according to Mohr (modified)	11,0 %	10,0 %	12,0 %

7. Microbiological data:

Name of analysis	Analysis methodology	Standard	Alert level
Aerobic Total Plate Count	aerobic, 72 h (30 °C), Plate Count Agar	50.000 KBE/g	500.000 KBE/g
Yeast	aerobic, 96 - 120 h (25 °C), RB-Agar	< 100 KBE/g	1.000 KBE/g
Mould	aerobic, 96 - 120 h (25 °C), RB-Agar	< 100 KBE/g	5.000 KBE/g
Enterobacteriaceae	anaerobic, 48 h (30 °C) , Violett Red Bile Dextrose - Agar	< 100 KBE/g	1.000 KBE/g

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

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

Store dry at room temperature - Stir very well before use! Opened package has to be resealed carefully and stored at + 7 °C.

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, 24. Juni 2014

**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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