Product Specification

Article no: 1311102

Article no:	**1311102**
Name of Product:	**Maritop Korma**
Generally accepted Commercial Name:	**Marinade with condiment**
Size of container/shipping unit:	**0.800 kg**
Packaging:	**5.00 Plastic bag / carton**

1. Recommended addition levels:

Add to taste.

2. Recommended use/application:

3. Technical product description:

4. Ingredients to be labelled:

coconut milk (coconut extract, water), water, sugar, coconut milk powder (coconut milk, glucose syrup, MILK PROTEIN), vegetable (onions, tomatoes, garlic), spices, rapeseed oil, coconut flakes, modified starch (contains E 1404 OXIDIZED WHEAT STARCH), brandy vinegar, tomato puree, salt, natural flavourings, coriander leaves, acid: E 330 citric acid, thickening agent: E 415 xanthan gum

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

6 months at 7 °C.

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Sparkasse Osnabrück IBAN: DE80 265 501 050 000 211 375 BIC: NOLADE22XXX
Commerzbank Osnabrück IBAN: DE74 265 400 700 533 550 000 BIC: COBADEFF265
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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	1.5 %	0.5 %	2.5 %

7. Microbiological data:

Parameter	Method of analysis	Average value	Maximum value
Total plate count	ASU L06.00-18 mod.	100,000 cfu/g	1,000,000 cfu/g
Yeast	ASU L01.00-37 mod.	< 100 cfu/g	1,000 cfu/g
Moulds	ASU L01.00-37 mod.	1,000 cfu/g	10,000 cfu/g
Enterobacteriaceae	ASU L 00.00-133/2	1,000 cfu/g	10,000 cfu/g
E. coli	ASU L00.00-132/2 mod.	< 10 cfu/g	10 cfu/g
Salmonella	ISO 6579:2007-10 mod.	negative in 25 g	negative in 25 g
Listeria monocytogenes	DIN EN ISO 11290-1:2017-09, mod.	negative in 25 g	negative in 25 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:	959	KJ
	230	Kcal
fat:	14.8	g
of which saturates:	10.3	g
carbohydrate:	21.2	g
of which sugars:	15.8	g
protein:	1.6	g
sodium:	0.5	g
salt:	1.3	g
fibres:	1.6	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	Yes	E 1404 oxidierte Weizenstärke
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)	Yes	milk protein
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 SO2	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.
* 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, 23/03/2021

AVO - Werke August Beisse GmbH
Quality Assurance Department

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