

TECHNICAL DATA SHEET

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700 209

POM'FRITES SAUCE 900ML

DEFINITION

Soft and emulsified texture sauce, light yellow colour with dill presence - Finely seasoned and rich in flavour of mayonnaise and lemon notes

INGREDIENTS

Water, rapeseed oil, sugar, vinegar, salted eggyolk, mustard (water, vinegar, mustard seeds, salt, acidity regulator: citric acid, sugar, spice, antioxidant: potassiummetabisulfite, natural flavourings), modified starch, concentrated lemon juice, salt, dill, preservatives: E202-E211, thickener: xanthan gum, colour: carotenes

ALLERGENS

Egg, mustard, sulfites

GMO

Ionization

Based on our current state of knowledge, and considering technical information and written guarantees from our suppliers for each raw materials used :

- Absence of Genetics Modified Organisms (GMOs) in accordance with EC legislation 1829/2003 and 1830/2003
- Absence of Ionization treatment

PRODUCT CONDITIONNING

Beige PEHD squeez bottle 900ml with orange reclosable PEHD dosing cap
Squeeze labelling with Gencod: 3 760 124 505 498
Batch number and shelf life ink jet
Net weight: 860g

PACKAGING

Box dimensions (L x W x H) : 364x148x320mm
Number of units per box : 10
Gencod : 13 760 124 505 495
Box net weight : 8.6kg

PALETTISATION

15 boxes per layer - 4 layers per pallet - 60 boxes per pallet
L : 1200 – W : 800 – H : 1494 mm

SHELF LIFE

Technical shelf life : 12 months – Delivery minimal shelf life: 6 months
Store in a dry and cool place (< 25°C)
Refrigerate after opening at +2°/+4°C and use within 1 month

SPECIFICATIONS

pH : 3.5 +/-0.2

USE

Ready to serve sauce to accompany ready meals.
This product complies with Muslin food requirements.
Product compatible with vegetarian diet.

MICROBIOLOGY AT DISTRIBUTION

	Value	Method
Enterobacteriaceae 30°C	< 1000	NF V08-054
<i>E. coli</i> beta glucuronidase positive	<10	NF ISO 16649-2
<i>Salmonella</i> spp	Absence/25g	MSRV 12/05-464 (val. ISO 1640)
<i>Listeria monocytogenes</i>	<10/g	AES 10/03-09/00
Yeast and moulds	<100	NF V08-59
Mesophilic aerobic flora count at 30°C	≤100.000	NF EN ISO 48 33

MEAN NUTRITIONAL VALUES per 100g of product (calculated average values based on supplier's data)

Energy : 1412kJ / 337Kcal
Total fat: 31.1g
Saturated fat: 3.6g
Total carbohydrate: 13.4g
Sugars: 10.2g
Proteins : 0.8g
Salt : 1g

Information described above complies with current EC legislation and is believed to be accurate and reliable. Users of SOREAL products are required to check compliance with legislation applied to their own products -This technical data sheet replaces and cancels the previous version
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