

Product Specification

Carpaccio Dressing 2563816.900

Additional name Dressing
Usage: For the use in foodstuff
Consistency: fluid

Ingredients: (100% ingredients)

Virgin olive oil, lemon juice from lemon juice concentrate, spiceextracts, preservative: E200, thickener: E415

Country of origin: AUSTRIA

Ingredients in percent (+/-2%):

	Country code according to ISO 3166 - ALPHA 2:
70 % virgin olive oil	ES
27 % lemon juice from lemon juice concentrate	BR
<1 % spiceextracts	DE, LK, IT
<1 % preservative: E200	CN
<1 % thickener: E415	CN

Please note that the origin of the ingredients might change.

Recommended dosage: depends on the required taste / need

Calculated data (+/- 1%):

Preservative E200	0,1%
Thickener E415	0,1%

Indication:

For Food. Considering the additives which are listed in the item "calculated data", we can confirm that this product meets the prescribed maximum levels of additives and will not be exceeded for the finished food, in accordance with Regulation (EU) 1333/2008, as amended, as long as our recommended adding amount is respected.

Active Principles (values in ppm):

Use for meat- and fish preparations, as well as meat- and fish products (including poultry and game). Data on the content of limited substances ("active principles") according to annex III of the Regulation (EC) 1334/2008:

Methyl eugenol:	0,05
-----------------	------

Microbiological data (values in g):

Microbiological standard- and limit values of the DGHM (Deutsche Gesellschaft für Mikrobiologie und Hygiene):

	standard value (CFU/g)	limit value (CFU/g)
E. coli	1000	10000
Moulds	100000	---
Presumptive Bacillus cereus	1000	10000
Clostridium perfringens	1000	10000
Salmonella	---	n.n. in 25 g

Shelf life:

18 months after the packaging date in the closed original packaging

Traceability:

Is ensured by our lot number. We confirm the traceability of the product from raw material receipt until dispatch in accordance with Regulation (EC) No 178/2002.

Special treatments:

We can confirm, that the product is not ionised or treated with ethylene oxide.

GMO:

The product has not been genetically modified and is not subject to identification. The article is in accordance with Regulation (EC) No 1829/2003 and 1830/2003.

Storage conditions:

Store dry, cooled (0-9 °C) and free from extraneous odours, protect from direct sunlight. Use product in an opened package without delay! The product underlies natural colour-variability. They have no effect on the product quality. Short-term temperature fluctuations during the transport do not have any influence on the product quality!

Allergens (according to Regulation (EC) 1169/2011, appendix II and the existing version)

Cereals containing gluten, namely: wheat (like spelt and khorasan-wheat), rye, barley, oat or their hybridised strains, and products thereof	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i>), brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	<input type="checkbox"/>
celery and products thereof	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>

Nutritional values:

BIG 7 according to Regulation (EU) No 1169/2011	
energy (kJ)	2 599
energy (kcal)	632
fat (g)	70
of which: saturates (g)	9,1
carbohydrate (g)	0
of which: sugars (g)	0
protein (g)	0
salt (g)	1,00

Please observe the following instructions:

We answer questions on nutritional physiological statements such as the nutritional value and the nutrition composition with the average data as given in the literature. These values serve purely for information purposes and are subject to the usual variations for natural products and do not represent the provision of a characteristics guarantee.

Sodium content (mg): 400

Fibre (g/100) 0

Packaging: According to customer requirement

Conformity of the packaging:

This product is in accordance with the following regulations in the current version: Regulation (EC) No 1935/2004 (relating to materials and articles intended to come into contact with foodstuffs) and the regulation (EU) No 10/2011 (on plastic materials and articles intended to come into contact with food) including linking directives and the implementation of these directives into national law of the EU Member States Regulation (EC) No 2023/2006 (on good manufacturing practice for materials and articles intended to come into contact with food)

Suitable for foodstuff use:

Internal and external analyses assure a specification in accordance with the Austrian and the European Union directives on suitability for foodstuffs use, but these do not take the place of goods arrivals controlling by the processor. The processor must observe the applicable statutory regulations on a further use or further processing. The product and its component parts comply with the terms of European Food Law and of the ÖLMB. The details as given are applicable until the end of the best by / minimum durability date.

This specification replaces all previous versions. This document was created electronically and is therefore valid without seal and signature.