

This specification is intended as information only. No rights can be derived from it. Supersedes all previous specifications for this product.

Product name	Mapo sauce
Label description	Mapo sauce
Article number	
Description	Sauce for hot dishes with garlic and chilli
Country of origin	Netherlands

1. Organoleptic Parameters

Taste	Spicy
Texture	Liquid with pieces
Form	Liquid
Colour	Red-brown

2. Ingredient Declaration

Water, Rapeseed oil, Pixian Douban fermented broad bean paste (Chilli, Salt, Broad bean 18%, **WHEAT** flour, Rapeseed oil, Spices, preservative: Potassium Sorbate), Fermented black beans (Black beans, Salt), Chilli flakes, Ginger, Cornstarch, Garlic, Sichuan pepper, thickener: Xanthan gum, acidity regulator: Citric acid.

3. Composition

Ingredient (1st level)	Article code	Percentage	Country of origin
Water		47%	
Rapeseed oil		21.9%	
Bean paste		13%	
Black beans		5.2%	
Chilli flakes		3%	
Cornstarch		3%	
Ginger		3%	
Garlic		2.5%	
Sichuan pepper		<2%	
Xanthan gum		<2%	
Citric acid		<2%	

4. Average Nutritional Values per 100 g (calculated/analysed)

Nutrient	Per 100 g	Unit
Energy	1035 / 251	kJ / kcal
Fat	23.6	g
<i>of which saturates</i>	1.8	g
Carbohydrates	5.9	g
<i>of which sugars</i>	0.4	g
Dietary fibre	0.6	g
Protein	2.4	g
Salt	3.24	g

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5. Physical & Chemical Parameters

pH	XXX
Water activity (Aw)	XXX

6. Microbiological Parameters (end of BBD)

Parameter	Limit (end of BBD)
Total aerobic count (mesophilic)	< 300,000 cfu/g
Yeasts & Moulds	< 30,000 cfu/g – no visible mould
E. coli	< 10 cfu/g
Clostridium perfringens	< 30,000 cfu/g
Bacillus cereus	< 10,000 cfu/g
Salmonella spp	Not detected / 25 g
Listeria monocytogenes	Not detected / 25 g

7. Process

Metal detection	2.0 mm ferrous, 3.0 mm non-ferrous, 4.0 mm stainless steel
Quality systems	FSSC 22000

8. Allergen List (TNO/ALBA 2011)

Y = present N = absent ? = unknown or may contain traces of...

Code	Allergen	Y/N/?	Code	Allergen	Y/N/?
1.1	Wheat	Y	8.2	Hazelnuts	N
1.2	Rye	N	8.3	Walnuts	N
1.3	Barley	N	8.4	Cashew nuts	N
1.4	Oats	N	8.5	Pecan nuts	N
1.5	Spelt	N	8.6	Brazil nuts	N
1.6	Kamut	N	8.7	Pistachio nuts	N
1.	Gluten (total)	N	8.8	Macadamia nuts	N
2.0	Crustaceans	N	8.	Tree nuts (total)	N
3.0	Eggs	N	9.0	Celery	N
4.0	Fish	N	10.0	Mustard	N
5.0	Peanuts	N	11.0	Sesame	N
6.0	Soya	N	12.0	Sulphur dioxide & sulphites (E220-E228) >10 mg/kg or 10 mg/l as SO ₂	N
7.0	Lactose	N	13.0	Lupin	N
7.1	Milk	N	14.0	Molluscs	N
8.1	Almonds	N			

9. GMO Declaration

Contains GMO ingredients?	No
Free from irradiation?	Yes

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10. Consumer Unit

Lot number	XXXXX
Registration no.	N/A
Packaging type	Pouch
Packaging size (L×W)	
Net weight	120 g

11. Logistics Unit

Packaging type	Box
Units per box	9

12. Shelf Life

Modified atmosphere packaging	No
Suitable for freezing	No
Storage temperature	Ambient, between 18–25 °C
Minimum BBD after production	180 days

13. Application

For use in hot dishes.

14. Declaration

The product and packaging comply with the requirements of Dutch and European legislation.

Signature

Quality Department Bonnie de Bree

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