


Enrico article nr:	270508	Date:	26-04-2021
Article name:	Jean Bâton Mayonaise Black Truffle		
Supplier:	Enrico BV		
Quality contact:	quality@enrico.nl		
Telephone nr:	+31 (0)20 462 27 24		
Certification:	BRC S&D		

1. Pictures

Picture with packaging	
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2. Packaging & logistics

2.1 Production location

Country of production	Nederland
Production site	Glasbest bv. Nijverheidsweg 28, 5071 NK Udenhout, Nederland

2.2 Shelf life & batch number

Explanation of the composition of production code/lot number:	Random code generated by system
Shelf life at moment of production (in days):	365
Minimum shelf life at delivery (in days):	90
Shelf life after opening (in days):	Na opening beperkt houdbaar. Is de THT-datum verstreken? Als je niks afwijkends ziet, proeft of ruikt, kun je de mayonaise gewoon blijven eten.

Notation of expiry date (e.g. dd-mm-yyyy):	dd-mm-yyyy
Location of expiry date (e.g. on label, backside, etc.):	On side

2.3 Storage advice

Storage advice on label (e.g. keep cool, dark, dry...)	Koel, droog en donker bewaren. 2-25 °C
Storage advice on label after opening (e.g. keep closed, consume within x days)	Na openen gekoeld bewaren, beperkt houdbaar.

2.4 Weight

Net weight:	750
Net content:	760
Gross weight:	790

2.5 Product-specific remarks

Product pasteurized or sterilised? Please specify temperature and duration:	Yes
Product vacuum packed?:	No
Product packed in a protective atmosphere?:	No
Product irradiated?:	No
Product GMO-free?:	Yes
EG-admission number (for dairy, meat and fish products):	Na
Are preparation instructions required (e.g.: boiling time for rice/pasta)?:	Na

2.6 Product packaging

Type of consumer packaging (jar, bag, box):	Bottle		
If applicable, colour of lid:	black		
Type of trade unit (tray, box, bucket):	Cardboard box		
Size of consumer unit in mm:	Size of trade unit in mm:		
Depth: 74	Depth:	230	
Width: 74	Width:	155	
Height: 220	Height:	232	

2.7 Packaging weight

Consumer unit

Type of packaging (jar, lid, label):	Kind of material (glass, paper):	Weight of material in grams:
Bottle	Plastic	30 g
Cap	Plastic	

Trade unit

Type of packaging (box, tape):	Kind of material (carton, polypropylene):	Weight of material in grams:
Box	Carboard	110 g

3.8 EAN & intrastat codes

EAN-13 code on consumer unit:	8718403014020
EAN-13 code on trade unit:	8718403014013

3.9 Logistic information

Number of products per trade unit:	6
Number of trade units per pallet layer:	25
Number of layers per pallet:	5
Number of trade units per pallet:	125
Pallet type (Euro/CHEP-euro):	Euro
Pallet size (cm x cm x cm)	80 x 120
Total height of pallet:	131 cm
Is the pallet double-stacked? Yes/no	No
Total weight of trade unit:	4,857 kg
Total weight of pallet:	632kg

3. Recipe & declaration

3.1 Product recipe

Ingredients and sub ingredients (please include recent raw material analysis)	%	Country of origin (continents can not be accepted as a country of origin, please list all possible countries)	Ingredient-specific remarks: function of the additive? Is the used flavouring natural or synthetical?
Raapzaadolie	74,5		
Gepasteuriseerd scharrelkipeidooier			
Azijn			
Suiker			
Truffel	1,5		
Zonnebloemolie	1,5		
Aroma			
Zout			
Mosterdzaad			
Kruiden en specerijen			
E385			Antioxidant

3.2 Ingredient declaration (please insert proposed ingredient declaration or an example)

Ingediënten: 74,5% raapzaadolie, gepasteuriseerd scharrelkipeidooier, azijn, suiker, 1,5% truffel (Tuber aestivum vitt), 1,5% zonnebloemolie, aroma, zout, mosterdzaad, kruiden en specerijen, antioxidant: E385.

4. Allergens

4.1 Present allergens and traces

Which allergens does the product contain?	Egg, Mustard
Which allergens need to be declared as cross contamination?	It does not contain any

5. Nutritional values

Nutritional information	Value per 100 g	Analysed or calculated?
Energy	2980 kJ 724 kcal	C
Fat	78 g	C
of which saturates	6,4 g	C
Carbohydrate	3,8 g	C
of which sugars	3,5 g	C
Fibre	0,1 g	C
Protein	1,3 g	C
Salt	1,8 g	C

6. Chemical & microbiological values

6.2 Microbiological values

Parameter	At best before date
Total aerobic plate count	< 1.000 kve/gr, tolerantie < 10.000 kve/gr
Total anaerobic plate count	< 1.000 kve/gr, tolerantie < 10.000 kve/gr
Escherichia - coli	< 100 kve/gr
Listeria monocytogenes	Afwezig/ 25 gr
Salmonella	Afwezig/ 25 gr
Yeasts	< 10 kve/gr, tolerantie <100 kve/gr
Moulds	< 10 kve/gr, tolerantie <100 kve/gr

cfu/g = colony forming unit per gram

6.3 Is the product ready to eat? Please describe how the presence of Listeria monocytogenes is covered, or include your Listeria monocytogenes study.

Ready to eat

7. Logo's and certificates

	Product meets requirements Y/N	Certified Y/N
Kosher	N	N
Halal	N	N
Organic	N	N
Vegetarian	Y	N
Vegan	N	N
Protected Geographical Status (PGI,PDO,TSG)	N	N