

## Certifications

BRC

### **GMO** free

Compliant with European Regulations 1829/2003 and 1830/2003 and their amendments

# Not ionised commitment

Compliant with the European Directives 1999/2 and 1999/3 the French Decree 2001-1097 and the French Orders of 08/01/2002 and 20/08/2002

#### Pesticides and Contaminants commitment

Compliant with European Regulations 396/2005 and 1881/2006 and their amendments

#### Ref N°: FT/MEL/IND/981 Version : B Date : 04/02/2022

## SPECIFICATION IQF HERBS BLEND

# M592 IQF GREMOLATA BLEND

Ref.: 0005779 - Recipe : 4290-4



## 1 – Sensory Characteristics and Presentation

Herbs freshly cut, washed and frozen after harvest.

()	Description	blend of several herbs
	Taste and Odour	characteristic of the fresh blend
	Texture	individual quick frozen, fluid in the use

### <u> 2 - Ingredients</u>

Ingredients	Latin name	Pourcentage
Basil	Ocimum basilicum L.	40-45
Flat-Leaf Parsley	Petroselinum sativum hoffm	20-25
Lemon peel	C. Limon	20-25
Rosemary	Rosmarinus officinalis L.	10-15
Spanish garlic	Allium sativum	5-10

### <u> 3 - Benefits</u>

Guaranteed microbiological quality - Ready to use – Preserved taste - Economic compared with fresh product.

## <u> 4 - Microbiological Quality</u>

Germs	Value (CFU/g)
TVC	≤ 10 000 000
Enterobacteriaceae	≤ 200 000
E.coli	≤ 100
Listeria monocytogenes	< 10
Salmonella	Absent in 25 g

## 5 - Physical-Chemical Quality

Dry matter	similar to the fresh blend
EVM - Extraneaous Vegetal Matter	< 1% (of total mass)
Colour defects	< 5% (of total mass)

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# Packaging commitment

Compliant with European Regulations 1935/2004, 10/2011 and their amendments

Free from Bisphenol A, Phtalates, Melamine

# Suitable with the particular diets

Vegetarian

### 6 - Nutritional values - average for 100g

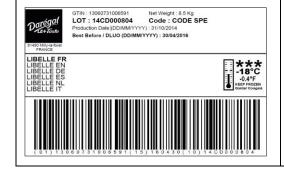
Energy-calories	214 kJ 51 kcal
Total fat with saturated fat	0.7 g 0.2 g
Availables carbohydrates with sugars	5.0 g 1.4 g
Dietary fibers	6.2 g
Proteins	3.3 g
Salt	0.06 g

### 7 - Packaging – Palletization

Description : Blue polyethylene bag inside a cardboard box closed with adhesive tape.

<u>Unit Weight : 14.00 kg</u>

### Labelling



### Composition of the batch number :

#### XXAAXXXXXX

last 2 digits of the production year + 2 letters corresponding the production line

+ 6 digit chronological number

### **Palletization**

Number of cardboards / layer	8
Number of layers / pallet	4
Number of cardboards / pallet	32
Pallet size	80 X 120 cm
Pallet height	185 cm

### 8 - Shelf life and Storage conditions

- Best Before Date: 4 years in its original unopened packaging stored at  $\leq$ -18°C
- Best Before Date at delivery : 1/4 of the BBD
- Storage and transport temperature : ≤ -18°C

To preserve its I.Q.F. qualities, this product must not be subjected to temperature variations during handling and storage.

Do not refreeze a thawed product.



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List of allergens (according to European Regulation 1169/2011)	In product	Production line	Production site	Risk of cross contamination under control	Conclusion
Cereals containing gluten (wheat, rye, barley, oats or their hybridised strains) and products thereof	Absence	Presence	Presence	Yes	Absence
Crustaceans and products thereof	Absence	Absence	Absence	Yes	Absence
Eggs and products thereof	Absence	Absence	Absence	Yes	Absence
Fish and products thereof	Absence	Absence	Absence	Yes	Absence
Peanuts and products thereof	Absence	Absence	Absence	Yes	Absence
Soybeans and products thereof	Absence	Absence	Presence	Yes	Absence
Milk and products thereof (including lactose)	Absence	Presence	Presence	Yes	Absence
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts) and products thereof	Absence	Absence	Absence	Yes	Absence
Celery and products thereof	Absence	Absence	Absence	Yes	Absence
Mustard and products thereof	Absence	Absence	Presence	Yes	Absence
Sesame seeds and products thereof	Absence	Absence	Absence	Yes	Absence
Sulphites and sulphur dioxide at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2	Absence	Presence	Presence	Yes	Absence
Lupin and products thereof	Absence	Absence	Absence	Yes	Absence
Molluscs and products thereof	Absence	Absence	Absence	Yes	Absence

9 - Allergens

We based our allergen risk assessment on :

- Risks directly linked to the deliberate and voluntary presence of the allergen
- Non-deliberate and involuntary presence of the allergen
- Supplier cross contamination

#### Other Darégal Certifications

Among our offer and our sites, we benefit from BRC, IFS, M&S, FSP, Organic, Kosher certifications

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