

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

SPECIFICATION IQF HERBS BLEND

M592 IQF GREMOLATA BLEND

Ref.: 0005779 - Recipe : 4290-4



FULL TRACEABILITY

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

2 - Ingredients

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

3 - Benefits

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

4 - Microbiological Quality

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 - Extraneous Vegetal Matter	< 1% (of total mass)
Colour defects	< 5% (of total mass)

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
Available 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.

Unit Weight : 14.00 kg

Labelling

 GTIN : 13060731006591 Net Weight : 8.5 Kg LOT : 14CD000804 Code : CODE SPE Production Date (DD/MM/YYYY) : 31/10/2014 Best Before / DLUO (DD/MM/YYYY) : 30/04/2016 LIBELLE FR LIBELLE EN LIBELLE DE LIBELLE ES LIBELLE NL LIBELLE IT  1 01 130607 31006591 15 160430 10 14 CD000804	Composition of the batch number : xxAAxxxxxx last 2 digits of the production year + 2 letters corresponding the production line + 6 digit chronological number
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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 $\leq -18^{\circ}\text{C}$
- Best Before Date at delivery : $\frac{1}{4}$ of the BBD
- Storage and transport temperature : $\leq -18^{\circ}\text{C}$

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.

9 - Allergens

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 SO ₂	Absence	Presence	Presence	Yes	Absence
Lupin and products thereof	Absence	Absence	Absence	Yes	Absence
Molluscs and products thereof	Absence	Absence	Absence	Yes	Absence

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

