Product specification

Art.no: G84960

Name: DEKORA® Smoky Whiskey /SG

description: seasoning sauce

Red brown, slightly hot, sweet paprika marinade with a smoky whiskey

note and visible spices.

usage: 120 g/kg meatstorage: Cool and dry

minimum shelf life: 12 months from the date of production

Shelf life after opening: -

declaration reference: Rapeseed oil, spices, salt, sugar, palm fat*, 4.5% whiskey, smoked

coriander (coriander, smoke), spice extract, candied sugar, smoke

flavouring.

RSPO-product, contains 5.3% segregated (SG) palm fat

RSPO-certification number: BMT-RSPO-000112

ingredients: Vegetable oil (rapeseed), spices (paprika, pepper, chilli, garlic, onion,

turmeric), salt, sugar, vegetable fat (palm*), 4.5% whiskey (60% vol), smoked coriander (coriander, smoke), spice extract (paprika), candied

sugar, smoke flavouring.

*RSPO (SG)

allergy declaration: none conditions: viscous

additional informations: RSPO-product, segregated (SG) (<6%)

RSPO-certification number Indasia: BMT-RSPO-000112

microbiological status: benchmark maximum

< 1.000.000 cfu/g Total plate count: < 100.000 cfu/g Yeasts and moulds: < 10.000 cfu/g < 100.000 cfu/g E.coli: 100 cfu/g < 1.000 cfu/g Salmonella: n.d./25 g 1.000 cfu/g 10.000 cfu/g Bacillus cereus: < Listeria: 100 cfu/q Staphylococcus Aureus: < 100 cfu/g < 1000 cfu/g

average nutritional values

in 100g:

Energy value [kJ] 2788 energy [kcal] 677 fat [g] 67.28 - of it saturated fat [g] 9.88 - of it poly unsaturated fatty acid 19.67 carbohydrate [g] 13.23 - of it sugar [g] 12.02 - of it polyhydric alcohol [g] 12.02 - of it starch [g] 0.09 3.17 fibres [g] protein [g] 1.51 salt [g] 8.51

sodium [g] 3.4

Certificates: RSPO zertifiziert

- SG

traceability: The traceability(up/down) of all product components is given by way of

assigned batch number and the article number at any time.

Product specification

irradiation: We declare that our product and all raw materials have not been treated by ionizing radiation.

The nutritional information are non-binding average values and are based on analyzes and values of the ingredients and on the basis of generally accepted data. They refer to the time of sale of the product and may not have the meaning of guarantees on properties. The salt content is in accordance with the provisions of Regulation (EU) No 1169/2011 due to the presence of naturally occurring and added sodium.

Natural products are subject to weather, crop and farming-related, qualitative variations.

Slight variation in color, odor, size, shape, texture, and consistency can not be completely excluded and therefore have no basis for complaints.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. We take this through a computer-assisted resource control system in modern closed installations that are unique in the industry. This allows us to produce products currently on the highest possible technical standards. However, in serious contemplation cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

The shelf life of the product is defined according to § 7 paragraph 1 of the LMKV and is expressed in terms of the stated storage conditions in sealed containers subject to the indications of nature-related quality fluctuations. All above-mentioned physical / chemical data are averages and do not have the meaning of guarantees on properties. They are not binding and no basis for to warranty or product liability claims. This specification does not replace the incoming inspection of customer. The product meets on the above food law sources beyond the existing European food law.

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