

# ZLI - Spices garlic puree PASCO jr 270g

(Version 3, approved on 20/03/2024)



## 1. General product information

**Version nr.** 3  
**Product name EN** Spices garlic puree PASCO jr 270g  
**Brand** Pasco  
**Product reference** 011594

### 1.1 General requirements

Products must comply with EU standard, for further details please read appendix II

## 2. Product Composition

### 2.1 Component list

Give the exact recipe before processing in declining order. Composite ingredients must be mentioned completely (e.g. breadcrumbs; water, yeast, wheat, salt). Give the full name of any additive, including technical additives used and the E-number. Specify the raw material for vegetable oils, e.g. palm oil, starch, e.g. modified corn starch, hydrolyzed protein, e.g. hydrolyzed soya protein. Add important and relevant information about the ingredients such as quality grading (e.g. rice grade AAA), processing method used (e.g. dried apricots, parboiled rice, irradiated herbs). Total quantity of all ingredients must be 100%.

| <u>Ingredient type</u> | <u>Name</u>           | <u>Source</u> | <u>% in final</u> | <u>(E number)</u>   | <u>Country of origin</u>                                                                             | <u>Allergen</u> | <u>GMO Labeling required?</u><br>(Regulation EG Nr1829/2003) |
|------------------------|-----------------------|---------------|-------------------|---------------------|------------------------------------------------------------------------------------------------------|-----------------|--------------------------------------------------------------|
| Ingredient             | garlic                |               | 43                |                     | China                                                                                                |                 | No                                                           |
| Ingredient             | water                 |               | 0                 |                     | United Kingdom                                                                                       |                 | No                                                           |
| Ingredient             | rapeseed oil          |               | 0                 |                     | Austria, Italy, Belgium, Latvia, Bulgaria, Lithuania, Croatia, Luxembourg, Cyprus, Malta, Czech Repu |                 | No                                                           |
| Ingredient             | modified maize starch |               | 0                 |                     | France                                                                                               |                 | No                                                           |
| Ingredient             | salt                  |               | 0                 |                     | United Kingdom                                                                                       |                 | No                                                           |
| Additive               | acidity regulator     |               | 0                 | E260<br>Acetic acid | Germany                                                                                              |                 | No                                                           |
| Additive               | acidity regulator     |               | 0                 | E330 Citric acid    | Germany                                                                                              |                 | No                                                           |

*Totaal percentage: 43.00%*

### 2.2 Ingredient declaration

Add picture of the original artwork (Appendix I) of the export packaging or add the artwork in a separate file. You can add the attachments at the bottom of the document.



### 2.3 Alcohol, halal, vegetarians

|                                                                                             |       |
|---------------------------------------------------------------------------------------------|-------|
| Is the product free from alcohol?                                                           | Yes   |
| If no, concentration(%):                                                                    | ..... |
| Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.) | No    |
| Is this product Halal?                                                                      | No    |
| If yes, institution:                                                                        | ..... |
| Valid until:                                                                                | ..... |
| Is it mentioned on the packaging?                                                           | No    |
| Is this product Kosher?                                                                     | No    |
| If yes, institution:                                                                        | ..... |
| Valid until:                                                                                | ..... |
| Is it mentioned on the packaging?                                                           | No    |
| Is this product suitable for vegetarians?                                                   | Yes   |
| Is this product suitable for vegans?                                                        | Yes   |
| Is this product organic?                                                                    | No    |
| If yes, please add certificate.                                                             | ..... |
| Is this product part of a fair trade program?                                               | No    |
| Which program                                                                               | ..... |

## 3. Storage, shelf life, Weight and Traceability Coding

### 3.1 Storage conditions & Shelf life

|                     | Target  | Min    | Max     | Storage Conditions                                    |
|---------------------|---------|--------|---------|-------------------------------------------------------|
| Storage temperature | < 20 °C | > 0 °C | < 20 °C | Store in a cool, dry place, away from direct sunlight |

|                            |     |
|----------------------------|-----|
|                            | MAX |
| Total shelf life: (months) | 24  |

### 3.2 Secondary Shelf life

Explain how to handle the product after opening

|                           | Target | Min    | Max  | Storage conditions / Instructions: |
|---------------------------|--------|--------|------|------------------------------------|
| Storage temperature: (°C) | 4 °C   | > 0 °C | 7 °C | Keep refrigerated after opening    |



|                         |     |
|-------------------------|-----|
|                         | Max |
| Total shelf life (days) | 30  |

### 3.3 Weight

For suppliers outside the EU, the net weight of the product must be the **minimal** weight.

|                                    |        |     |     |
|------------------------------------|--------|-----|-----|
|                                    | Target | Min | Max |
| Weight: (consumer unit in gram/ml) | 270    | 270 | 280 |

|                                 |        |
|---------------------------------|--------|
|                                 | gram   |
| Drained weight: [If applicable] | ... gr |

Solid products in g, liquids in ml: g

### 3.4 Code for traceability and code key

Production code (example) yyyymmdd

Production code key (explanation production code) yyyymmdd

## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

Table

| <u>Allergen</u>           | <u>In the product</u> | <u>Cross-contamination<br/>on production<br/>line</u> | <u>Cross-contamination<br/>in the company</u> |
|---------------------------|-----------------------|-------------------------------------------------------|-----------------------------------------------|
| Cereals containing gluten | Absent                | Absent                                                | Absent                                        |
| - Wheat                   | Absent                | Absent                                                | Absent                                        |
| - Rye                     | Absent                | Absent                                                | Absent                                        |
| - Barley                  | Absent                | Absent                                                | Absent                                        |
| - Oats                    | Absent                | Absent                                                | Absent                                        |

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|                               |        |                |                |
|-------------------------------|--------|----------------|----------------|
| - Khorasan wheat              | Absent | Absent         | Absent         |
| - Spelt                       | Absent | Absent         | Absent         |
| Crustaceans                   | Absent | Absent         | Absent         |
| Eggs                          | Absent | <b>Present</b> | <b>Present</b> |
| Fish                          | Absent | Absent         | Absent         |
| Peanuts                       | Absent | Absent         | Absent         |
| Soybean                       | Absent | <b>Present</b> | <b>Present</b> |
| Milk (including lactose)      | Absent | <b>Present</b> | <b>Present</b> |
| Nuts                          | Absent | Absent         | Absent         |
| - Almonds                     | Absent | Absent         | Absent         |
| - Hazelnuts                   | Absent | Absent         | Absent         |
| - Walnuts                     | Absent | Absent         | Absent         |
| - Cashew                      | Absent | Absent         | Absent         |
| - Pecans                      | Absent | Absent         | Absent         |
| - Brazil                      | Absent | Absent         | Absent         |
| - Pistachio                   | Absent | Absent         | Absent         |
| - Macadamia                   | Absent | Absent         | Absent         |
| Celery                        | Absent | <b>Present</b> | <b>Present</b> |
| Mustard                       | Absent | <b>Present</b> | <b>Present</b> |
| Sesame seeds                  | Absent | Absent         | Absent         |
| Sulphur dioxide and sulphites | Absent | <b>Present</b> | <b>Present</b> |
| Lupine                        | Absent | Absent         | Absent         |
| Molluscs                      | Absent | Absent         | Absent         |

## 4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.

Is this product (and all its ingredients) free from irradiation? Yes

Is this product (and all its ingredients) free from GMO? According to  
1829/2003/EC and 1830/2003/EC Yes

## 5. Sensoric examination

**Appearance / colour:** white

**Taste:** mild taste

**Odour:** mild aroma

**Texture / consistency:** soft and slightly gritty texture



## 6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data for specific products. In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the method in use.

|                        | Target    | Min       | Max       |
|------------------------|-----------|-----------|-----------|
| PH                     | < 4,1     | > 2       | < 4,1     |
| Brix                   | ... °Brix | ... °Brix | ... °Brix |
| Dry matter             | ... %     | ... %     | ... %     |
| Salt                   | ... %     | ... %     | ... %     |
| Aluminium              | ... mg/kg | ... mg/kg | ... mg/kg |
| Water Activity*        | ...       | ...       | ...       |
| Toxins [If applicable] | ... mg/kg | ... mg/kg | ... mg/kg |
| Iodine                 | ... mg/kg | ... mg/kg | ... mg/kg |

\* Also known as aqueous activity coefficient

|                | Method                        | Measuring Freq. |
|----------------|-------------------------------|-----------------|
| PH             | Electrochemical with pH meter | At every batch  |
| Brix           | ...                           | ...             |
| Dry matter     | ...                           | ...             |
| Salt           | ...                           | ...             |
| Aluminum       | ...                           | ...             |
| Water Activity | ...                           | ...             |
| Toxins         | ...                           | ...             |
| Iodine         | ...                           | ...             |

## 7. Product defects

Foreign material (product inherent) (%) .....

Foreign material (not product inherent) (%): .....



**Sand (%):** .....

**Fluid / drip / glaze (%):** .....

**Damaged products (%):** .....

**Percentage of remaining variances (%):** .....

## 8. Microbiological analysis

Give microbiological values at "best before date" -BBD-. (\*) M= the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable. In "sampling frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the used method.

|                           | M (*)        | Method                                                                                               | Sampling frequency |
|---------------------------|--------------|------------------------------------------------------------------------------------------------------|--------------------|
| Total aerobic plate count | < 1000 cfu/g | Product tested annually on a strict testing schedule by an independent laboratory                    | annually           |
| Enterobacteriaceae        | < 10 cfu/g   | Product tested annually on a strict testing schedule by an independent laboratory                    | annually           |
| Coliforms                 | < 50 cfu/g   | Product tested annually on a strict testing schedule by an independent laboratory                    | annually           |
| Faecal coliforms          | ... cfu/g    | ...                                                                                                  | ...                |
| Bacillus cereus           | ... cfu/g    | ...                                                                                                  | ...                |
| Staphylococcus aureus     | ... cfu/g    | ...                                                                                                  | ...                |
| Salmonella                | 0 cfu/25g    | not detected in 25g. Product tested annually on a strict testing schedule by an independent laborato | annually           |
| Listeria monocytogenes    | ... cfu/g    | ...                                                                                                  | ...                |
| Clostridium perfringens   | ... cfu/g    | ...                                                                                                  | ...                |
| Yeasts                    | < 500 cfu/g  | Product tested annually on a strict testing schedule by an independent laboratory                    | annually           |
| Moulds                    | < 500 cfu/g  | Product tested annually on a strict testing schedule by an independent laboratory                    | annually           |

**Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?** Yes

**Is the analysing firm ISO 9001:2000 qualified?** No

## 9. Nutrition declaration

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Liquid products in ml, solid products in g (20°C)

## Nutritionele waarde

### energy

kilojoule (kJ/100g-100ml) 1046

kilocalories (kcal/100g-100ml) 251

fat (g/100g-100ml) 13,2

of which saturates (g/100g-100ml) 1,5

of which mono-unsaturated fatty acids (g/100g-100ml)

of which polyunsaturated fatty acids (g/100g-100ml)

of which trans fatty acids (g/100g-100ml)

carbohydrate (g/100g-100ml) 28,0

of which sugars (g/100g-100ml) 3,2

of which polyols (g/100g-100ml)

of which starch (g/100g-100ml)

fibre (g/100g-100ml)

protein (g/100g-100ml) 11,7

salt (g/100g-100ml) 3,5

cholesterol (mg/100g-100ml)

salatrim (g/100g-100ml)

alcohol (ethanol) (g/100g-100ml)

organic acid (mg/100g-100ml)

Sodium (mg/100g-100ml)

100g/100ml 100 g

Prepared/unprepared Unprepared

According to cooking instruction mentioned on the package. If the nutrition declaration has been filled in for prepared product, then pls. fill in correct instructions at § 11.3. These instructions have to be mentioned on the label as well.

**Is the salt content exclusively due to the presence of naturally occurring sodium?**

No

|                       | Vitamins and Minerals | Amount | Uom | % of recommended daily intake according to EU 1169/2011 |
|-----------------------|-----------------------|--------|-----|---------------------------------------------------------|
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |
| Vitamins and Minerals | ...                   | ...    | ... | ...                                                     |



|                       |     |     |     |     |
|-----------------------|-----|-----|-----|-----|
| Vitamins and Minerals | ... | ... | ... | ... |
| Vitamins and Minerals | ... | ... | ... | ... |

**How are the nutritional values obtained?** calculated

## 10. Metal detection and process description

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list. Add the attachment at the bottom of the document.

**Is the product metal detected?** Yes

**If yes, detection limits -**

**Ferrous:** 3.5mm

**If yes, detection limits - Non**

**ferrous:** 3.5mm

**If yes, detection limits -**

**Stainless steel:** 4.5mm

**Process descripton**

Please see metal detection procedure attached below

**CCP 1:** 2mm sieve

**CCP 2:** PH Sample < 4.1

**CCP 3:** Glass Jars: 3.5mm Fe, 3.5mm Non Fe, 4.5mm S/S

**CCP 4:** .....

**CCP 5:** .....

## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging according to Regulation (EC):

**No 10/2011 - No 1935/2004 - No 2023/2006**

Yes

If yes, add test rapport and declaration of compliance

**Bisphenol A free**

Yes

**Atmosphere / Gas packing**

No

**if yes, which method is used?**

.....

**Vacuum packing**

No

**Pasteurized**

No

**if yes time / temperature combination:**

.....

**Sterilised**

No

**if yes time / temperature combination:**

.....

**Active packaging**

No

**which kind is used (e.g. oxygen absorber/ silica / other sorbents.)**

.....



## 11.2 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product, these instructions are **obligatory** and have to be printed on the label.

**Cooking instructions** Use straight from the jar as you would use fresh Garlic.

## 12. Ethics

**Are the products free of childlabour?** Yes

## 13. Appendix

The product must apply to the following (GMP, HACCP) general properties. The product must be:

- produced with food additives which are allowed according to regulation (EC) No 1333/2008
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites and must comply with commission regulation (EC) No 2073/2005
- free of residues of chemicals like cleaning agents and lubricants.
- Pesticides, according to EU legislation <http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN>
- free of irradiated ingredients.
- comply with the maximum levels for nitrate, aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins, T-2 and HT-2 toxin, lead, cadmium, mercury, tin (inorganic), 3-mcpd, Dioxins, PCBs and Benzo(a)pyrene according to commission regulation (EC) No 1881/2006
- comply with EU legislation on biogenic amines, commission regulation (EC) No 2073/2005
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc.
- free of pest or damage by pest (insects and rodents).
- free of illegal colourings (sudan red, etc.).

## 14. Essential packaging requirements

This indicates we comply with manufacturing and composition according to the essential packaging requirements:

- The volume and weight of packaging shall be limited to the minimum quantity where the packaging still meets the functional requirements.
- Reuse or recovery of the packaging shall be possible. The packaging must not contain any hazardous or harmful substances when the packaging is burned or dumped as waste
- The total quantity of heavy metals in the packaging does not exceed a maximum of 100 ppm (100 milligrams per kilogram) per packaging component.

The following reuse method applies to the packaging: (indicate what applies)

**The characteristics of the packaging make it possible to use the packaging several passes, or** Yes

**The packaging complies with labour regulations for its processing,** Yes  
**or**



The packaging meets the specific requirements for recyclable packaging and therefore has become waste Yes

The following method of recovery applies to the packaging: (indicate what applies)

A certain percentage by weight of the materials used, may be re-used, or No

The packaging shall produce energy when burned, or No

The packaging can be composted and is biodegradable. No

## 14.1 Quality systems

Please attach a copy of your quality certificates below the document

GMP Yes

HACCP Yes

BRC No

IFS No

ISO 22000 No

BSCI No

RSPO No

Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.) SALSA

Approval No / EU No: .....

Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate

## 15. Packaging

### Packaging hierarchy

| TIUD * | GTIN | GTIN's one level lower | Number of items one level lower | Unique GTINs one level lower | Packaging type | Pallet type | Transport packaging | Number of layers per pallet | Number of cartons per layer |
|--------|------|------------------------|---------------------------------|------------------------------|----------------|-------------|---------------------|-----------------------------|-----------------------------|
|        |      |                        |                                 |                              |                |             |                     |                             |                             |

### Dimensions and weights

| TIUD * | GTIN | Gross weight (g) | Net weight (g) | Drained weight (g) | Height (mm) | Width (mm) | Length (mm) | Diameter (mm) |
|--------|------|------------------|----------------|--------------------|-------------|------------|-------------|---------------|
|--------|------|------------------|----------------|--------------------|-------------|------------|-------------|---------------|

\* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor

PL : Pallet

CS : Case

PK : Pack / Innerpack

EA : Each



## **16. Additional information**

**Additional information** .....