

Item number	4114
Product name	Wasabi & Sesame 295Gx6



Product Specification

Paulig
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Product description

Brand name:	Santa Maria	Maximum storage temperature:	25
Country of origin:	Sweden	Minimum storage temperature:	12
Commodity code:	2103909089	Total shelf life :	730 days
Classification category code (GPC code):	10000049	Storage conditions:	-Store in a cool dry place.
Packaging marked label accreditation code/Organic:	Green Dot, Society of the Plastics Industry (SPI)		

Ingredient list

SESAME seed (39%), salt, red and green bell pepper, garlic, flavouring (wasabi 4.0%, SESAME 1.7%), flavouring (E 472e, ginger extract), horseradish (2.5%), MUSTARD seed, chilli pepper, anti-caking agent (E551)

Nutritional value

	Unit	100g
Energy (kJ)	kJ	1644
Energy (kcal)	kcal	395
Fat	g/100g	25
Fat of which saturates	g/100g	3.5
Carbohydrate	g/100g	24
Carbohydrate of which sugars	g/100g	8.3
Fibre	g/100g	10
Protein	g/100g	13
Salt	g/100g	19.1

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Allergens

Allergen	Yes	Traces	No
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Allergen cross contamination

As stated in our allergen policy, we have systems in place to monitor the conditions throughout the whole supply chain to reduce the risk for non-intentional cross contamination.

Organoleptic

Appearance:	Rough seasoning mix with white and black sesame seeds, brown mustard seeds and pieces of garlic.	Taste:	Clear taste of salt and ginger, faint taste of beef and clear growing heat.
Aroma:	Distinct aromas of ginger, faint aroma of nut.	Texture:	Coarse free flowing spice mix.

GMO

We do not use any genetically modified raw materials or organisms in our products.

Fraud and adulteration

Risk assessments regarding potential for adulteration, substitution and mislabeling are conducted and all measures are taken to prevent and detect this in our supply chain.

Food irradiation

Our raw materials and products have not been treated with irradiation.

Pesticides

The product meet the requirements of the EU legislation regarding pesticides.

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Suitable for

Description	Yes	No
Suitable for vegans	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for coeliacs (gluten <20 ppm)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for halal requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for kosher requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Microbiological specifications

Analysis	Unit	Value	LL	UL
Bacillus cereus	cfu/g	1000		
Yeast	cfu/g	10000		
Mould	cfu/g	10000		
Salmonella	Neg/25g	Negative	0	0
E. coli	cfu/g	10		

Product Structure

Next Lower Level Trade Item 1:	7311310041144 6 P04363	Next lower level trade item 1:	17311310041141 84
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Primary level

GTIN base:	07311310041144	Depth base:	67 mm
Descriptive size:	295 g	Height base:	161 mm
Package weight base:	45 Gram	Width base:	67 mm
Gross weight base:	340 Gram	Barcode type_base:	EAN 13
Drained weight:		Packaging type code_base:	Jar

Secondary level

GTIN case:	17311310041141	Packing pattern - depth:	3 piece
Package weight case:	71 Gram	Packing pattern - height:	1 piece
Gross weight case:	2111 Gram	Packing pattern - width :	2 piece
Depth case:	210 mm	Consumer units per outer case:	6 piece
Height case:	167 mm	Packaging type code_case:	Box
Width case:	140 mm		

Tertiary level

GTIN pallet:	77311310041143	Depth pallet:	1200 mm
Quantity per layer:	28 Case	Height pallet:	651 mm
Quantity of complete layers:	3	Width pallet:	800 mm
Quantity per pallet:	84	Barcode type_pallet:	
Gross weight pallet:	202624 Gram	Next lower level trade item 1:	17311310041141 84