



McDonnells
suppliers to the food trade

Product specification

INDASIA-Art.no:	I00040																								
Name:	DEKORA TERRIAKI																								
Description:	marinade																								
Usage:	For whole meat pieces use 100 g per kg. For stir fry dishes use 200 g per kg.																								
Storage:	Cool and dry																								
Minimum shelf life:	24 months from the date of production																								
Declaration reference:	water, sugar, salt, spices, flavouring, acidifier: E260, E330; modified starch: E1422, thickeners: E412, E415; colourants: E150c, flavour enhancer: E621.																								
Allergy declaration:	none																								
Product description	Ready to use, no additional seasoning required. Suitable for all meats.																								
Ingredients:	water, sugar, salt, spices (onions, pepper), flavouring, acidifier: E260, E330; modified starch: E1422, thickeners: E412, E415; colourants: E150c, flavour enhancer: E621.																								
Conditions:	liquid																								
Microbiological status:	<table><thead><tr><th></th><th>benchmark</th><th>maximum</th></tr></thead><tbody><tr><td>Total plate count:</td><td>< 100.000 cfu/g</td><td>< 1.000.000 cfu/g</td></tr><tr><td>Yeasts and moulds:</td><td>< 10.000 cfu/g</td><td>< 100.000 cfu/g</td></tr><tr><td>E.coli:</td><td>< 100 cfu/g</td><td>< 1.000 cfu/g</td></tr><tr><td>Salmonella:</td><td>-</td><td>n.d./25 g</td></tr><tr><td>Bacillus cereus:</td><td>< 1.000 cfu/g</td><td>< 10.000 cfu/g</td></tr><tr><td>L. monocytogenes:</td><td>-</td><td>< 100 cfu/g</td></tr><tr><td>Staphylococcus Aureus:</td><td>< 100 cfu/g</td><td>< 1000 cfu/g</td></tr></tbody></table>		benchmark	maximum	Total plate count:	< 100.000 cfu/g	< 1.000.000 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	Bacillus cereus:	< 1.000 cfu/g	< 10.000 cfu/g	L. monocytogenes:	-	< 100 cfu/g	Staphylococcus Aureus:	< 100 cfu/g	< 1000 cfu/g
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Nutritional values in 100g:	<table><tbody><tr><td>Energy value</td><td>495 kJ</td></tr><tr><td>Energy</td><td>118 kcal</td></tr><tr><td>Fat</td><td>0.3 g</td></tr><tr><td>- of it Saturated fat</td><td>0 g</td></tr><tr><td>Carbohydrate</td><td>25.4 g</td></tr><tr><td>- of it Sugar</td><td>23.1 g</td></tr><tr><td>Fibres</td><td>0.9 g</td></tr><tr><td>Protein</td><td>0.6 g</td></tr><tr><td>Salt</td><td>5.5 g</td></tr><tr><td>Sodium</td><td>2.2 g</td></tr></tbody></table>	Energy value	495 kJ	Energy	118 kcal	Fat	0.3 g	- of it Saturated fat	0 g	Carbohydrate	25.4 g	- of it Sugar	23.1 g	Fibres	0.9 g	Protein	0.6 g	Salt	5.5 g	Sodium	2.2 g				
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Traceability:	The traceability(up/down) of all product components is given by way of assigned batch number and the article number at any time.																								
GMO (Gene Modified Organisms):	The product does not contain any ingredients which have been genetically modified. The product is not subject to regulation (EC) 1829/2003 and regulation (EC) 1830/2003.																								
Irradiation:	We declare that our product and all raw materials have not been treated by ionizing radiation.																								

All mentioned physical/chemical data are average data. They are not warranties for attributes and are not the basis for claims or claims of product liabilities. This specification does not replace the incoming goods inspection of customers.

We guarantee, that the product only contains the labeled allergic ingredients. However, even through thorough sanitation, manufacturing and production controls, as well as the mainly agricultural



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upstream processes of our approved suppliers, we cannot completely guarantee that no cross contamination occur during the different process levels.

The listed assessments are made to best of our knowledge and can only be guaranteed based on the data available. Within the quality management system, we instructed our employees and took precautions to avoid cross-contaminations.

The bacterial figures can only be ensured within the framework of the statistical assurance of our sampling procedure according to EN ISO 948 (taking samples to test quantity or quality characteristics of spices and additives.)

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

Slight differences in color, odor, size, shape, texture and consistency can not be ruled out completely and have no basis for complaint.

The product and all of its ingredients are no novel food under the terms of Commission Regulation (EU) 258/97 EG and following regulations.

All packaging material with direct food contact is in conformity with Commission Regulation (EU) 1935/2004, 10/2011 and is suitable for the specific type of use. Corresponding documents are in possession of the manufacturing plant. The product meets all legal Regulations of the EC.

The risk of foreign-body was checked by a hazard analysis. Specific state of the art procedures are established to minimize the risk of contamination(e.g. metal detectors, magnets, sieves)

Our company is certified according to the GFSI (Global Food Safety Initiative)-recognized standard. This product is produced, stored and transported according to this standard.

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Artikel-Nummer und Bezeichnung Article-Number and appellation Code d'article et désignation du produit	I00040	
Verkehrsbezeichnung Article Description Désignation du type de produit		
Verwendung von Zutaten mit allergenem Potenzial gemäß EU-Einstufung Ingredients with allergic potential according to labelling regulations of the EU: Utilisation des ingrédients avec potentiel allergénique selon l'UE	Nicht in Rezeptur No Ingredient Pas dans la formule	In Rezeptur Ingredient Dans la formule
Glutenhaltiges Getreide und Getreideerzeugnisse / Cereals containing gluten and products thereof / Céréales contenant gluten et des produits à base de céréales	X	
Krebstiere und Krebstiererzeugnisse / Crustaceans and products thereof / Crustacés et produits à base de crustacés	X	
Eier und Eierzeugnisse / Eggs and products thereof / Oeufs et produits à base d'oeufs	X	
Fisch und Fischerzeugnisse / Fish and products thereof / Poisson et produits à base de poisson	X	
Erdnüsse und Erdnusserzeugnisse / Peanuts and products thereof / Arachides et produits à base d'arachides	X	
Soja und Sojaerzeugnisse / Soya and products thereof / Soja et produits à base de soja	X	
Milch und Milcherzeugnisse einschl. Lactose / Milk and milk products including lactose / Lait et produits à base de lait (y compris le lactose)	X	
Schalenfrüchte (z.B. Nüsse) und Schalenfrüchterzeugnisse / Fruits with shells (e.g.nuts, hazelnuts, walnuts, cashew etc.) and products thereof / Fruits à coque (p.e. noix) et produits à base de ces fruits	X	
Sellerie und Sellerieerzeugnisse / Celery and products thereof / Céleri et produits à base de céleri	X	
Senf und Senferzeugnisse / Mustard and products thereof / Moutarde et produits à base de moutarde	X	
Sesamsamen und Sesamsamenerzeugnisse / Sesame seeds and products thereof / Sésame et produits à base de sésame	X	
SO ₂ + Sulfite, Konz. >10 mg/kg(ml/l), als SO ₂ angegeb. / Sulphur dioxide and sulphites (>10mg/kg or 10ml/l, as SO ₂). / SO ₂ + sulfites, conc. > 10mg/kg (ml/l) (exprimé en SO ₂)	X	
Lupine und Lupinerzeugnisse / Lupines and products thereof / Lupins et produits à base de lupins	X	
Weichtiere und Weichtiererzeugnisse / Mollusca and products thereof / Mollusques et produits à base de mollusques	X	
Verwendung von Zutaten gemäß ALBA Liste 2.0 Application of ingredients according to ALBA List 2.0 Utilisation des ingrédients selon la liste ALBA 2.0	Nicht in Rezeptur No Ingredient Pas dans la formule	in Rezeptur Ingredient Dans la formule
Lactose / Lactose / Lactose	X	
Rindfleisch / Beef/Veal / Boeuf	X	
Schweinefleisch / Pork / Porc	X	
Huhn / Chicken / Poule	X	
Mais / Maize / Maïs		X
Kakao / Cacao / Cacao	X	
Hülsenfrüchte / Pulse / Légumineuses	X	
Glutamat (E620 – E625) / Glutamate (E620 – E625) / Glutaminates (E620 – E625)		X
Koriander / Coriander / Coriandre	X	
Karotten / Carrot / Carotte	X	

Wir garantieren, dass dieses Produkt rezepturgemäß nur die gekennzeichneten Bestandteile enthält. Eine unvermeidbare, prozessbedingte Kreuzkontamination lässt sich trotz sorgfältiger Reinigung, Prozessführung und Überwachung sowie auch seitens der vorgelagerten, zum wesentlichen Teil landwirtschaftlichen Produktionsstufen unserer Vorlieferanten nicht vollständig ausschließen. Die oben gemachten Angaben stützen sich auf den heutigen Stand unserer Kenntnisse und können nur im Rahmen der uns vorliegenden Daten zugesichert werden. Folgende, laut Verordnung(EU) 1169/2011 zu deklarierende allergene Stoffe werden bei der Produktionsstätte verarbeitet: glutenhaltiges Getreide, Eier, Soja, Milch, Schalenfrüchte, Sellerie, Sesam, Senf und die jeweils daraus hergestellten Erzeugnisse sowie Produkte wie Ingwer und Knoblauch mit natürlichem Schwefelgehalt. Im Rahmen des Qualitätsmanagementsystems sind Vorkehrungen und Unterweisungen zur Verhinderung von Kreuzkontaminationen getroffen worden.

We guarantee, that the product only contains the labeled ingredients. However, even thorough sanitation, manufacturing and production controls, as well as the mainly agricultural upstream processes of our approved suppliers, we cannot completely guarantee that no cross contamination occurred during the different process levels. The listed assessment are made to best of our knowledge and can only be guaranteed based on the data available. Following allergic material according to the regulation (EC) 1169/2011 is also processed in our plant: gluten containing grain, eggs, soya, milk, nuts, celery, sesame, mustard and products thereof and by nature sulphurous products as ginger and garlic. Within the quality management system, we instructed our employees and took precautions to avoid cross-contaminations.

Nous garantissons que ce produit ne contient que les composants déclarés selon la formule. Une contamination croisée inévitable dans le processus ne peut pas totalement être exclue malgré le nettoyage, la procédure et la surveillance soignée ainsi qu'à raison des procédures antérieures réalisées par nos fournisseurs qui viennent en partie du secteur agricole. Les indications mentionnées ci-dessus basent sur l'état actuel de nos connaissances et ne peuvent être assurées que dans le cadre des informations présentes. Les allergènes suivantes à déclarer selon la réglementation (UE) 1169/2011 sont traitées sur le site de production.: Céréales contenant gluten, oeufs, soja, lait, fruits à coque, céleri, sésame, moutarde et leurs dérivés ainsi que produits comme gingembre et ail avec un taux naturel de soufre. Dans le cadre de notre système management de qualité nous avons pris des mesures et nous avons donné des instructions pour éviter des contaminations croisées.

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