	1. PRODUCT I	NFOR	RMATION				
Product name	Sambal						
Target group	Suitable for all people of any ages. Watch out with children. Product has a strong taste						
	sensation.						
Familiar wrong use	No wrong use known						
	The product can be used by prepar	ing and	l usage of (exotic	e) food			
	71 1		<u> </u>	,			
	2. INGREDIENTS	S DEC	LARATION				
Ingredients	Fresh chillies 86% (± 6% water of the pepper ), salt, food acid (E260), preservative (E211)						
	Frische Pfefferschoten	86%	(±6% frue	chtwasser) Kochsalz,			
	Säuerungsmittel (Essigsäure)(E260), Konservierungsmittel						
		JSGGI	C)(L200), I				
	(NaBenzoat) (E211).	CONT	NAME OF THE OWNER.				
	3. STORAGE	CONI	DITIONS				
	Store dry and cool						
	15-20°C, room temperature						
	2 years after production						
	2 years after production						
	Transport dry and cool						
	No specific conditions. Can be stored by normal circumstances. Optimal temperature is 18°C						
	or below. Keep cool and closed						
Country of origin	Hungaria						
	4. PRODUC	T DEN	<b>IANDS</b>				
Odour	Product specific, strong odour sen	sation	Scoville	+/-2500			
Colour	Red		pН	<4,0			
Taste	Product specific, salty, strong		Texture	Paste			
Foreign materials, dangerous to consume.			Absent	•			
5. MICROBIOLO	5. MICROBIOLOGIAL CONDITIONS 6. NUTRITIONS per 100 gram						
Total Aërobe (30°C)	< 100.000 Cfu/ g	Ene	rgie (KJ/ kcal)	176 kj / 42 kcal			
Bacillus cereus	< 100 Cfu/ g	Prot		2,10 g			
Enterobacteriaceae	< 100 Cfu/ g	Carl	oohydrates	4,36 g			
Yeast / Moulds	< 1.000 Cfu/ g		hich sugars	3,86 g			
Listeria monocytogenes	Abs / 25 gr	Fat	Fat 0,67 g				
Salmonella	Abs / 25 gr		Of which saturated fat 0,26 g				
	11007 20 81	Salt		11,05 g			
	7. GGO /GMO 1	NFOI	RMATION	1 7 8			
Usage of genetic modifie	ed Soya?			No			
Usage of genetic modifie				No			
Usage of other genetic m				No			
Raw materials / product i				No			
1	8. TRAC	EBIL	TY				
Production date / End of							
	9. RELEVANT	LEGI	SLATION				
Hygiene of foodstuffs	> KELE (AIVI		pelling of foodstu	ıffs			
Preparation and handling of foodstuffs			Laconing of foodstuffs				
	exception of colours and sweetene	rs in fo	in foodstuffs				
Wendjoe produces accor			by Control Union	n juli 2010			
** chajoe produces accor	ung to bre   bre cel	incate	by Condoi Cilloi	n jun 2010			

Product name Sambal							
10. ALLERGIC INFORMATION							
Cow milk protein	-	<u>Nuts</u>	-				
Lactose		Nut oil	-				
Chicken egg		<u>Peanuts</u>	-				
Soy protein		Peanut oil	-				
Soy oil		<u>Sesame</u>	-				
Gluten		Sesame oil	-				
Wheat	-	Glutamate	-				
Rye		Sulfite (E220 t/m E227)	-				
Crumbs	-	Coriander	-				
Beef	-	Celery	-				
Chicken	-	Carrot	-				
<u>Fish</u>		<u>Lupine</u>	-				
Shellfish and crustaceans		Mustard	-				
Mulloscs							
Maize	-						
Cacao							
<u>Legumes / Pulse</u>							

<sup>+ =</sup> Present / - = Absent