

Item number	101281
Product name	Chef De Provence 340Gx6



Product Specification

Paulig
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Product description

Brand name:	Santa Maria	Classification category code:	10000049
Country of origin:	Sweden	Total shelf life :	1095 days
Commodity code:	2103909080	Storage conditions:	Store in a cool dry place.

Ingredient list

Red and green pepper, herbs (28%)
(parsley, marjoram, basil, tarragon, thyme, oregano), onion, MUSTARD seed, CELERIAC, black pepper, pink pepper, garlic.

Nutritional value

	Unit	100g
Energy (kJ)	kJ	1418
Energy (kcal)	kcal	339
Fat	g/100g	8.0
Fat of which saturates	g/100g	1.0
Carbohydrate	g/100g	39
Carbohydrate of which sugars	g/100g	17
Fibre	g/100g	23
Protein	g/100g	17
Salt	g/100g	0.54

Allergenes

Allergen	Yes	No
Cereals containing gluten and products thereof	☐	☒
Crustaceans and products thereof	☐	☒
Eggs and products thereof	☐	☒
Fish and products thereof	☐	☒
Peanuts and products thereof	☐	☒
Soybeans and products thereof	☐	☒
Milk and products thereof	☐	☒
Nuts and products thereof	☐	☒
Celery and products thereof	☒	☐
Mustard and products thereof	☒	☐
Sesame seeds and products thereof	☐	☒
Sulphur dioxide and sulphites	☐	☒
Lupin and products thereof	☐	☒
Molluscs and products thereof	☐	☒

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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:	Melange green herb mix with red pieces of bell pepper and yellow mustard seeds	Taste:	Rich taste of herbs, parsley, onion, bell pepper, thyme in aftertaste
Aroma:	Aromatic, distinct bell pepper, parsley, basil	Texture:	Coarse herb 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 meets the requirements of the EU legislation regarding pesticides.

Suitable for

Description	Yes	No
Suitable for vegans	☒	☐
Suitable for vegetarians	☒	☐
Suitable for coeliacs (gluten <20 ppm)	☐	☒
Suitable for halal requirements	☐	☒
Suitable for kosher requirements	☐	☒

Microbiological specifications

Analysis	Unit	Value	LL	UL
Total plate Count	cfu/g	0	0	1000000
Bacillus cereus	cfu/g	0	0	1000
Yeast	cfu/g	0	0	10000
Mould	cfu/g	0	0	10000
Salmonella	Neg/25g	Negative		
E. coli	cfu/g	0	0	10

Product Structure

Next Lower Level Trade Item 1:	07311311012815 6 101281	Next lower level trade item 1:	17311311012812 100
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Primary level

GTIN base:	07311311012815	Depth base:	73 mm
Descriptive size:	340g	Height base:	235 mm
Package weight base:	33 Gram	Width base:	73 mm
Gross weight base:	373 Gram	Barcode type_base:	EAN 13
Drained weight:		Packaging type code_base:	Gable Top

Item number	101281
Product name	Chef De Provence 340Gx6

Secondary level

GTIN case:	17311311012812	Packing pattern - depth:	3 piece
Package weight case:	122 Gram	Packing pattern - height:	1 piece
Gross weight case:	2360 Gram	Packing pattern - width :	2 piece
Depth case:	236 mm	Consumer units per outer case:	6 piece
Height case:	242 mm	Barcode type_case:	
Width case:	156 mm	Packaging type	Box
		code_case:	

Tertiary level

GTIN pallet:	77311311012814	Height pallet:	1118 mm
Quantity per layer:	25 Case	Width pallet:	800 mm
Quantity of complete layers:	4	Barcode type_pallet:	
Quantity per pallet:	100	Next lower level trade item 1:	17311311012812 100
Gross weight pallet:	261000 Gram	Next lower level trade item 2:	
Depth pallet:	1200 mm	Next lower level trade item 3:	