



PRODUCT SPECIFICATION

GENERAL INFORMATION

Commercial name	TARTIN'O ORIGINAL – carrots, tomato and capers		
Legal name	Vegan spread with carrots, tomato and capers		
Ingredients	Carrots*(16%), tomato paste*(9,3%), rice syrup*, boiled chickpeas*, non-hydrogenated sunflower oil*, soy textures*, paprika*, soy milk*, onion*, shoyu*(water, soybeans* , wheat* , sea salt, grain alcohol*), red wine vinegar*(wine*, water), buckwheat flakes*, mustard*(mustard seed*, alcohol vinegar*, water, salt), capers*(2,6%)(capers*, water, alcohol vinegar*, sea salt), spices*, harissa*(beets*, carrots*, water, chili pepper*, non-hydrogenated sunflower oil*, sea salt, garlic*, cayenne pepper*, lemon concentrate*, sugar*, caraway*, coriander*). (*organic origin)		
Control body	Checks on organic resources and final products are carried out by TÜV NORD INTEGRA -BE-BIO-02.		
GMO status	GMO status in accordance with EU Resolutions 1829/2003 and 1830/2003: there is no need to label GMOs.		
Irradiation	This product is not irradiated.		
Product type	Fresh	Fresh	Fresh
Product reference	TA170	TA500	TA1000
EAN- code	5425003190421	5425003191046	5425003191077
Primary packaging	Tray + Lid APET Foil OPA / CPP	Tray + Lid PP Foil OPA / CPP	Tray + Lid PP Foil OPA / CPP
Packaging	Modified atmosphere	Modified atmosphere	Modified atmosphere
Dimensions (mm)	11,8 x 11,8 x 5,2	230 x 145 x 40	230 x 145 x 80
Weight	170 g e	500 g e	1000 g e
Storage	Max. 4°C	Max. 4°C	Max. 4°C
Shelf life	28 days	28 days	28 days

ALLERGENS

+ = PRESENT / - = NOT PRESENT / x = POTENTIAL CROSS-CONTAMINATION			
1. Gluten	+	8. Nuts	x
2. Crustaceans	-	9. Celery	x
3. Egg	x	10. Mustard	+
4. Fish	-	11. Sesame seeds	x
5. Peanuts	-	12. Sulphites	-
6. Soy	+	13. Lupin	-
7. Milk	x	14. Molluscs	-

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Parameter Type	O(bjective)	T(olerance)	End of Shelf Life
Total aerobic psychotrophic bacterial plate count	Spoilage/quality	10 ⁵	10 ⁶	10 ⁶
Yeasts	Spoilage/quality	10 ³	10 ⁴	10 ⁵
Moulds	Spoilage/quality	10 ²	10 ³	No visual mould
<i>E.coli</i>	Hygiene	< 10 ¹	5 x 10 ¹	5 x 10 ¹
Sulphite-reducing clostridia	Spoilage/quality	10 ²	10 ³	10 ⁵
<i>Salmonella</i> spp. ¹	Pathogen	abs. in 25 g	abs. in 25 g	abs in 25 g
<i>Listeria monocytogenes</i> ²	Pathogen	abs. in 25 g (b)	abs. in x g (a) (b) 100/g (c)	10 ²

(a): Depending on the outgrowth potential – determined by the intrinsic and extrinsic factors of the product and its shelf life – the tolerance should be adjusted in order to guarantee the recommended value of 100 cfu/g at the end of shelf life.

(b):): In case the manufacturer cannot demonstrate the potential extent of *Listeria monocytogenes* outgrowth during the product's shelf life, in the arranged storage/packaging conditions, the target value – i.e. absence in 25g – must be maintained with zero-tolerance on the day of production.

(c): This tolerance norm only applies if *Listeria monocytogenes* outgrowth is impossible due to intrinsic and/or extrinsic factors. EU Regulation 2073/2005 also includes products with pH ≤ 4,4 of aw ≤ 0,92, products with pH ≤ 5,0 and aw ≤ 0,94, products with a shelf life under 5 days. Other products may also be added to this category provided there are scientific reasons.

¹ Legal basis for *Listeria monocytogenes*: EU Regulation 2073/2005 : food safety criteria category 1.2 and 1.3

SENSORY CHARACTERISTICS

Appearance	Spread with pieces of vegetables and soy textures
Flavour	Minced "meat" spread
Odour	Savoury
Texture	Smooth
Colour	Reddish orange

NUTRITIONAL VALUES

	Typical values per 100 g	Typical values per portion 40 g
Energy	763 kJ / 182 kcal	305 kJ / 73 kcal
Fat	11 g	4,2 g
of which -- Saturates	1,1 g	0,4 g
Carbohydrate	13 g	5,0 g
of which -- Sugars	8,8 g	3,5 g
Fibre	5,0 g	2,0 g
Protein	6,7 g	2,7 g
Salt	1,40 g	0,56 g