

Item number	<b>45575</b>
Product name	<b>Salsa 950Gx6</b>



## Product Specification

Paulig  
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### Product description

Commodity code:	2103909010	Storage conditions:	Store dry and away from direct sunlight.
Total shelf life :	365 days	Storage conditions after opening:	Once opened, reseal and keep refrigerated +2 - +8 degrees Celsius. Consume within 3 - 4 weeks

### Ingredient list

Tomatoes (65%), onion (12%), tomato purée, peppers, jalapeño (1%), salt, corn starch, garlic purée (0,4%), lime juice concentrate, coriander leaf, acidity regulator (E330), black pepper.

### Nutritional value

	Unit	100g
Energy (kJ)	kJ	124
Energy (kcal)	kcal	30
Fat	g/100g	0
Fat of which saturates	g/100g	0
Carbohydrate	g/100g	5,4
Carbohydrate of which sugars	g/100g	3,6
Fibre	g/100g	1,1
Protein	g/100g	1,2
Salt	g/100g	0,92

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### Allergenes

Allergen	Yes	No
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<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:	A chunky sauce with visible onion, peppers and coriander leaf	Taste:	An immediate tomato taste getting more rounded, aftertaste mild garlic & Jalapeno flavour
Aroma:	tomato and vegetable aroma with faint coriander and garlic smell	Texture:	A chunky sauce texture of milled vegetables of varying sizes. Onions and peppers must be slightly crunchy

### 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.

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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 checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for kosher requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**Microbiological specifications**

Analysis	Unit	Value	LL	UL
Total plate Count	cfu/g	100	0	1000
Bacillus cereus	cfu/g	100	0	1000
Yeast	cfu/g	100	0	1000
Mould	cfu/g	100	0	1000
Salmonella	Neg/25g	Negative	0	0
E. coli	cfu/g	10	0	10
Lactobacillus	cfu/g	100	0	100

**Product Structure**

**Primary level**

GTIN base:	Depth base:
Descriptive size:	Height base:
Package weight base:	Width base:
Gross weight base:	Barcode type_base:
Drained weight:	Packaging type code_base:

**Secondary level**

GTIN case:	Packing pattern - depth:
Package weight case:	Packing pattern - height:
Gross weight case:	Packing pattern - width :
Depth case:	Consumer units per outer case:
Height case:	Barcode type_case:
Width case:	Packaging type code_case:

**Tertiary level**

GTIN pallet:	Height pallet:
Quantity per layer:	Width pallet:
Quantity of complete layers:	Barcode type_pallet:
Quantity per pallet:	Next lower level trade item 1:
Gross weight pallet:	Next lower level trade item 2:
Depth pallet:	Next lower level trade item 3: