

HERBES DE PROVENCE HEEL

Date of design 27-03-2009
Date of printing 28-02-2014
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FINISHED PRODUCT SPECIFICATION

Recipe code 06015B9999
Article code 06015B9999
Net weight 10 kg

Ingredient Declaration

herbs and spices (oregano, majoram, basil, bay leaves, thyme, fennel seed, rosemary)

Country of origin

herbs and spices (oregano, majoram, basil, bay leaves, thyme, fennel seed, rosemary)

Nutritional information per 100 g

Energy	1530	kJ
	362	kcal
Fat	6,2	g
- Saturated	0,0	g
- Mono-unsaturated	0,0	g
- Poly-unsaturated	0,0	g
- Trans-saturated	0,0	g
Carbohydrates	63,0	g
- Sugars	0,0	g
- Starch	0,0	g
Fibre	0,0	g
Proteins	13,5	g
Cholesterol	0	mg
Sodium	0,00	g

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PROPERTIES

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Allergen Information

1 : Gluten	-
1.1 : Wheat	-
1.2 : Rye	-
1.3 : Barley	-
1.4 : Oats	-
1.5 : Spelt	-
1.6 : Kamut	-
2.0 : Crustaceans	-
3.0 : Egg	-
4.0 : Fish	-
5.0 : Peanuts	-
6.0 : Soy	-
7.0 : Milk	-
8 : Nuts	-
8.1 : Almonds	-
8.2 : Hazelnuts	-
8.3 : Walnuts	-
8.4 : Cashews	-
8.5 : Pecan nuts	-
8.6 : Brazil nuts	-
8.7 : Pistachio nuts	-
8.8 : Macadamia / Queensland nuts	-
9.0 : Celery	-
10.0 : Mustard	-
11.0 : Sesame	-
12.0 : Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	-
13.0 : Lupin	-
14.0 : Molluscs	-
20.0 : Lactose	-
21.0 : Cocoa	-
22.0 : Glutamate (E620 - E625)	-
23.0 : Chicken meat	-
24.0 : Coriander	-
25.0 : Corn / maize	-
26.0 : Legumes	-
27.0 : Beef	-
28.0 : Pork	-
29.0 : Carrot	-

Cross contamination allergens

For this product:

This product is manufactured in a production room where several allergens are processed. Despite taking precautions, we can not totally prevent cross-contamination with the present allergens. We however, do not process spelt, kamut, molluscs, nuts, sesame, cocoa and peanuts.

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Product characteristics

Colour	green
Smell	characteristic for the product
Taste	characteristic for the product
Consistency	granules

Shelf life and storage conditions

Best before (from production date)	12 months shelf life in closed packaging
Storage conditions	store cool and dry

Microbiological characteristics

	cfu/ gram
Total plate count	< 1.000.000
Enterobacteriaceae	< 10.000
E. coli	< 100
S. aureus	< 500
B. cereus	< 1.000
Salmonella	negative
Listeria	< 100
Yeast and Moulds	< 10.000
Lactobacillus	

Packaging information

bag PE, 10 kg

Metall detection

	mm
Fe	3.5
non-Fe	4.0
Stainless steel	6.35

Irradiated

This product	is not irradiated and does not contain irradiated ingredients
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Genetically modified organisms

GMO	this product is composed of GMO-free ingredients
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Quality certificates

	Certifying organization
BRC certificate	Ecas
RiskPlaza-audit+	Lloyd's

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Company information

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Our products are in compliance with the European legislation.