



SHALLOT JUICE CONCENTRATE

CE1617S

(*Allium ascalonicum*)

INGREDIENTS

100 % Shallot juice concentrate, standardized

CHARACTERISTICS

Appearance : Liquid high viscosity, turbid

Solubility : Water soluble

Color : Brown in solution

Taste : Shallot cooked

RATIO :

1 kg of concentrate is made from around 16 kg of fresh shallots

SUGGESTED APPLICATIONS

Sauces, fund of sauces, seasonings, meats, cold sauces,
marinades, soups, aromatics preparations, vegetables terrines : 0,5 à 7 %

PHYSICO-CHEMICAL SPECIFICATIONS

| Criteria | Mini | Maxi |
|-------------------|------|------|
| Brix Degree | 63 | 65 |
| pH (À 10%. sol.) | 4,0 | 5,5 |

MICROBIOLOGICAL SPECIFICATIONS

| Criteria | Target | Unit | Method |
|-----------------------------------|---------|------|------------------|
| Total plate count | N<100 | /g | NF ISO 4833-1 |
| Yeasts | N<10 | /g | NF V 08-059 |
| Moulds | N<10 | /g | NF V 08-059 |
| Enterobacteriaceae | N<10 | /g | NF V 08-054 |
| Salmonella | Absence | /25g | RBP-31/01-06/08 |
| Listeria monocytogenes | Absence | /25g | AES 10/03-09/00 |
| Coagulase positive Staphylococcus | Absence | /25g | NF EN ISO 6888-3 |

INDICATIVE NUTRITIONAL DATA 100 g

| Criteria | Value (*) | Unit |
|-------------------------|-----------|------|
| Value energy | 225 | kcal |
| Protein (N x 6,25) | 8,20 | g |
| Total carbohydrates | 44,40 | g |
| Available carbohydrates | 18,10 | g |
| Sugars | 18,10 | g |
| Dietary fibers | 8,20 | g |
| Total fat | < 0,5 | g |
| Saturated fatty acids | < 0,1 | g |
| Trans fatty acids | < 0,1 | g |
| Cholesterol | < 0,1 | g |
| Ashes (minerals) | 4,70 | g |
| Sodium | 37 | mg |

(*) Natural products, this values which can fluctuate



FERRANT P.H.E

Producteur d'huiles Essentielles

SHALLOT JUICE CONCENTRATE CE1617

PACKAGING

25 kg in an aseptic pouch in a cardboard box
ou preference to customer

SHELF-LIFE AND STORAGE

12 months from the date of production, in the original packing between
0°C and 4°C

FOOD SAFETY AND LEGISLATION

This information is given with regard to in-force European legislation and to best of our knowledge.
It is the customer's responsibility to make sure use and conditions of use comply with the legislation
in force in their own markets and countries.

| | |
|--|---|
| GMO | This product is non GMO in accordance with Regulations (EC) 1829/2003 and (EC) 1830/2003 |
| Allergen | Absence of allergen |
| Flavoring status | In order with European Regulation 1334/2008 |
| Ionization | This products is not irradiated / treated with ionising radiation in accordance with directives 1999/2/CE and 1999/3/CE |
| Contaminants | In order with current Regulation |
| Pesticides | This product complies with regulation (EC) 396/2005 and its amendments. |
| Pharmacologically active substances residue limits | Not applicable |