



## SHALLOT JUICE CONCENTRATE

(*Allium ascalonicum*)

<u>INGREDIENTS</u>	100 % Shallot juice concentrate
<u>RANGE</u>	CExxxx outcome cooked shallot exhausted CExxxxS outcome cooked shallot not exhausted
<u>CHARACTERISTICS</u>	Appearance : Liquid high viscosity, turbid Solubility : Water soluble Color : Brown in solution Taste : Shallot cooked
<u>RATIO</u>	1 kg of concentrate is made from around 16 kg of fresh shallots
<u>SUGGESTED APPLICATIONS</u>	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	64	66
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 accids	< 0,1	g
Trans fatty accids	< 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

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### PACKAGING

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