

Tahini Datablad

Produktinformation

Varenavn	Tahini
Ingredienser	Sesamfrø pasta 100%
Farve	Lyse brun
Holdbarhed	Se datomærkning 24 måneder fra produktionsdato, Holdbarhed efter åbning: 60 dage
Opbevaring	Produktet skal opbevares tørt og mørk ved stuetemperatur Max: 25°C
Oprindelsesland	Lebanon
tariff-no	15155099
Allergener	SESAM

Pakkeinformation

Pakke enhed	800 g / 4 kg / 18 kg
Emballage materiale	plastik spand
Antal basisenheder pr. kolli	Variabel / kundens ønske

Næringsdeklaration

Makronæringsstof	Indhold/100g	Enhed
Energi	2923 699	kJ kcal
Fedt	60	g
- Heraf mættede fedtsyre	10	g
Kulhydrater	9	g
- Heraf sukkerarter	0	g
Kostfibre	0	g
Protein	0	g
Salt	0,5	g

Ovenstående produkt er kun blevet forarbejdet ved oprindelse. Eksistensen af uvedkommende eller fremmede forhold kan ikke helt udelukkes. Nærværende detaljer fritager ikke modtagerne af produktet fra deres egen forpligtelse til at foretage en ansvarlig og omhyggelig dybdegående inspektion og at teste produktet for dets egnethed til den påtænkte anvendelse. Produktet overholder EU's fødevarelovgivning i dens relevante versioner.

Vi bekræfter, at hverken i vores faciliteter eller i vores tilfælde er de produkter, vi har leveret, blevet bestrålet, gasset eller genmodificeret. Som et grundlæggende princip afviser vi bestrålede, gasbehandlede eller genmodificerede varer fra vores leverandør. Da krydderier er landbrugsprodukter, hvis egenskaber og tilstand afhænger af vejr- og miljøforhold, der for små kvalitetsforskelle er muligt.

Tahini data sheet

1. Product Description

- Viscous paste obtained by grinding mature, hulled and roasted sesame seeds belonging to the species *Sesamum indicum L.*

2. Ingredients

- Ground sesame seeds (100%).

3. Processing Method

- Washing sesame, sesame peeling, cleaning, roasting, grinding, tahini packing in containers.

4. Organoleptic Criteria

- Has a semi-liquid texture.
- Has a homogeneous normal (tahina) color and texture.
- Free from rancid taste and from foreign odors.
- Has a flavor consistent with the peculiar flavor of the tahina.

5. Physical Criteria

- Free from any extraneous matter.

6. Chemical Criteria

TYPE	CHEMICAL ANALYSIS	RESULTS	NORMS
TAHINA	ASH	2.55 G/L	1.9G/L-3.5G/L
	INSOLUBLE ASH IN ACID	0.21%	MAXIMUM 0.3%
	HUMIDITY	0.52%	MAXIMUM 1%
	ACIDITY (AS OIL)	1.06%	MAXIMUM 1.4%
	FAT	62.65%	MINIMUM 48%
	DETECTION OF SESAME OIL	POSITIVE	POSITIVE

7. Sanitary Criteria

7.1 Microbial Criteria

GERM(S) & TEST METHOD USED	RESULTS
TOTAL MICROORGANISMS (CFU/g ⁻¹) 30°C	<10 CFU/g ⁻¹
ENTEROBACTERIACAE (CFU/g ⁻¹) 37°C	0 CFU/g ⁻¹
CALIFORMS (CFU/g ⁻¹) 37°C	<10 CFU/g ⁻¹

E.COLI (CFU/g ⁻¹) 44°C	<10 CFU/g ⁻¹
S.AUREUS (CFU/g ⁻¹) 37°C	0 CFU/g ⁻¹
ANAEROBIC SULFITE/REDUCING BACTERIA (CFU/g ⁻¹) 37°C	0 CFU/g ⁻¹
CLOSTRIDIUM. PERFRINGENS (CFU/g ⁻¹)	0 CFU/g ⁻¹
LISTERIA MONOCYTOGENES (/25G) 37°C	0
SALMONELLA (/25G) 37°C accredited	NOT DETECTED
YEASTS & MOLDS 25°C (CFU/g ⁻¹)	<10 CFU/g ⁻¹

7.2 Chemical Contaminant Criteria

Parameter	Standard
Aflatoxin	≤ 4 ppb
Pesticides residues	≤ limits

7.3 Metal Contaminant Criteria

Parameter	Standard
Lead (Pb)	≤ 0.1ppm
Tin (Sn)	≤ 150ppm
Arsenic	≤ 0.2ppm
Copper	≤ 10ppm

8. Type of Packages

Primary package	Polyethylene Terephthalates. lithographed polypropylene pails.
Secondary package	Labeled PVC sleeves, stickers or laminated labels. Cardboard box.

9. Storage Conditions

- Store cool and dry.

10. Shelf Life / Preservation Method

- 2 years.

11. Distribution Method

- No physical damage, excess humidity or temperature extremes.

12. Customers Use and Preparation

- Stir before use. Used as an ingredient in preparing meals and deserts.

13. Intended Customers

- General public excluding people with allergies to sesame.

14. Labeling Remarks

- Naturally cholesterol free.
- No preservatives.
- Gluten free.
- No whitening agent.
- Vegan.
- Contains sesame product.

15. Country of origin

- Lebanon

16. Nutrition Facts

Nutrition Facts / Valeur Nutritive	
Amount:	per 100gr
Energy	2923kj
Energy	699 kcal
Fat	60 gr
-of which saturated fat:	10 gr
Carbohydrates:	9 gr
-of which sugars :	0 gr
Protein :	0 gr
Fibre :	0 gr
Salt (SALTEQ) :	0.5 gr

17. Allergen Statement

- The presence or absence of allergens is defined according to the following ranking:
 1. Present-naturally found or deliberately added to the food.

1. Item is packed on the same production line*.
2. Completely absent.
3. Refined from a potential allergen but all protein removed during refining.
4. Item is packed within the same production facility*.

* HACCP and GMP are in place and all precautions are taken to prevent such contamination.

ALLERGEN TYPE	RANK	COMMENTS
Added sulphites >10mg per kg	5	Separated department
Allergenic oils: peanut, soy, sesame, nut, fish.	3	
Bee products: royal jelly, bee pollen, propolis	3	
Cereals containing gluten and their products including wheat, rye barley, oats, spelt & their hybridized strains	3	
Crustacean and their products	3	
Egg and egg products	3	
Fish and fish products	3	
Milk and milk products	3	
Nuts and nut products	5	Separated area
Peanuts and peanut products	3	
Sesame seed and sesame products	1	Sesame
Soya beans and soya products	5	Separated area

Origin of raw materials:

Sesame seed

Ingredient proportion: 100%

