		Version
		Edited : 16/01/2019

GTIN	JDE short code	Recipe code	Legal name
05900281001824	65907	CFS1_CMQ002	Marinated button mushrooms
Transformation origin	Eastern Europe		
Product definition	Canned mushrooms in vinegar are prepared from button mushrooms (<i>Agaricus bisporus</i>), onions, carrots, in a vinegar juice		
Ingredients	Mushrooms, water, vinegar, sugar, salt, onion, carrots, MUSTARD, black pepper, flavor, citric acid - acidity regulator, ascorbic acid - an antioxidant. May contain SULPHITES.		
Minimum durability date	36 months		
Size	Capacity (ml)	Net weight (g)	Drained net weight (g)
1700ML VERRE ROND BAS FACETTE	1700	1600	960
Packaged in a protective atmosphere	-		
Packaging information			
Conditions of use and handling			

Mayor allergens (according european regulation 1169/2011/CE)	
	A : Absence P : Presence T : May contain
Cereals, containing gluten and products thereof	A
Crustaceans and products thereof	A
Eggs and products thereof	A
Fish and products thereof	A
Peanuts and products thereof	A
Soya beans and products thereof	A
Milk and products thereof (including lactose)	A
Nuts and products thereof	A
Celery and products thereof	A
Mustard and products thereof	P
Sesame seeds and products thereof	A
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO ₂	T
Lupin and products thereof	A
Molluscs and products thereof	A

Nutritional declaration		
	On average	Authorized nutritional claims (2)


(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No
This product is suitable for vegetarians		X
This product is suitable for vegans		X

GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes

Production informations	
Storage condition before opening	Store at ambient temperature respecting the BB Date on packaging
Storage condition after opening	

Organoleptic characteristics		
Aspect	Texture	Flavour
Creamy to brown coloured mushrooms, in a clear liquid packing medium, contains spices	Firm	Typical of marinated products. No foreign taste or smell

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Microbiological specifications

Stability test conform according the AFNOR norm V08-408

Physicochemical characteristics

juice pH after sterilization	3.8 +/- 0.5
Defects	Target
Mushrooms greater than 30 mm	10 % of the DNW
Length of stems > 10 mm	5 % of the DNW
Open mushrooms	10 % of the DNW
Mushrooms with spots	5 % of the DNW
Damaged mushrooms	5 % of the DNW
Badly cut	5 % of the DNW

Business name/adress of the food operator

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