

Dressing for Grilled and Rotisserie Chicken

Product code:	CON1011
Name:	Dressing for Grilling Chicken.
Product type:	Dressing with garlic, ginger and spices.
Composition (ingredients and additives):	Garlic powder, salt, ginger, white vinegar, water, soy sauce, ground cumin, ground Rosemary, pepper, amplifier of flavor (E621), caramel (E150d), sodium benzoate and gum (E417) tara.
Presentation:	1) glass jars with a net content of 360 gr. 2) bags x 1 kg with presentations in 1 to 5 kg polyethylene bags.
Conditions of transportation and storage:	Transportation: Not refrigerated. Storage: At room temperature Stacking: Columns of 8 boxes Max.
Preparation:	This is a product of direct consumption.
Ways to use:	As a sauce used while grilling chicken for grilled, barbequed and rotisserie chicken.
Trans fat:	It contains none.
Special labeling:	This product has been manufactured in a production line where processed products containing peanuts, mustard, and monosodium glutamate have been processed.
Life time of the product:	6 months while the bag is sealed and after opening, refrigeration is recommended. For jars, 1 year as long as it remains sealed and once opened, refrigeration is recommended.
Physicochemical properties:	- PH (at 20 ° C) : 3,6 – 3,8 - Acidity (expressed as acetic acid) : < 1.0 %
Microbiological characteristics:	Microbiological characteristics (according to the Microbiological health quality and safety for food and drinks for human consumption criterion - regulations of the Ministry of Health - posted on August 27, 2008). - Digitization of molds : < 10 ² UFC/g - Number of yeasts: : < 10 ² UFC/g - Numbers of coliforms: : < 10 ² NMP/g
Sensory characteristics:	Color: Pale brown. Appearance: Thick with visible presence of aromatic herbs. Taste: Characteristic of the product. Smell: Characteristic of the product.