

# Hörrlein Prepared Horseradish Specification

### 1. General Information

Article	No.:				1250, 1251, 1252
Name	of Article:				prepared horseradish
name	referred	to	Food	Labelling	horseradish
Regulation:					

### 2. Packaging and Shelf life

Content:	100g Jar, 200g Jar, 2,5kg Bucket
Shelf life on delivery and stora	
conditions:	bucket: 18 Months by +4 ℃ to +7 ℃
	glasses: cool, dark, dry
	bucket: cool storage 4 - 7 °C, dark, dry
	After opening put it in the refrigerator and consume it
	quickly

### 3. Ingredients list

**List for ingredients** acc. FLR incl. QUID indications, raw material (e.g. on corn, potatoe) and origin(country) of ingredients (adding materials E-No.) in downward order (composited ingredients have to be indicated itemized, country of origin – abbreviation)

Ingredients: horseradish 50%, water, brandy vinegar, rapeseed oil, sugar, salt, thickening agents (guar gum, locust bean gum), acidifier: citric acid, antioxidant: **sodium metabisulfite**, natural flavor.

	Ingredients	E-No.	% Share
01	horseradish		50%
02	water		
03	brandy vinegar		
04	rapeseed oil		
05	sugar		
06	salt		
07	thickening agents:		
	guar gum,	E 412	
	locust bean gum	E 410	
80	acidifier : citric acid	E 330	
09	antioxidant:		
	sodium metabisulfite	E 221	
10	natural flavour		

**Fat =** allergens according to EU - Directive 2007/68/EC and food information regulation (EU) No 1169/2011 highlighted

### 

additives:

### 4. calculated Nutrition facts (per 100g)

energy	501 kJ
	120 kcal
fat	7,7 g
saturated fatty acids	0,6 g
carbohyrate	11,0 g
sugar	9,0 g
protein	1,4 g
salt	0,5 g

These values have to be seen as average values because of natural variabilities.

### 5. Written guarantee for genetic-engeneering labeling

We confirm that the goods supplied according to Regulation (EG) of European Parliament and the Council of 22 September 2003 No. 1829/2003 on genetically modified food and feed and Regulation of European Parliaments and the Council of 22 September 2003 No. 1830/2003 concerning traceability and labeling of genetically modified organisms and traceability of genetically modified organisms reconstituted food and feed, and change of guideline 2001/18/EG, do not exist of genetically modified organisms or do not contain GMOs. And are not produced of GMOs or do not contain ingredients produced of GMOs.

Except for that are accidental or technically unavoidable contaminations with genetically modified material up to a threshold of 0,9% (for the EU-approved GMOs) and 0,5% (for non-approved GMOs in the EU rated as safe) related to the single ingredients.

## 6. Allergens

	allergens	included in the product according to the recipe		
		according to the requirements of the EU - directive 2007/68/EG		
		Yes	No	
1	cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridised strains thereof) as well as products		x	
2	crustaceans und crustacean products		x	
3	eggs and egg products		x	
4	fish and fish products		х	
5	peanuts and peanut product		х	
6	soy and soy products		х	
7	milk and milk products		х	
8	nuts (almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut and queensland nut) and products thereof		X	
9	celery and celery products		X	
10	mustard and mustard products		х	
11	sesame seeds and sesame seed products		X	
12	sulfurdioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l, as SO <sub>2</sub>	х		
13	lupine and products thereof		х	
14	mollusca and products thereof		Х	

	Allergens	included in the product according to the recipe according ALBA-list		
		Yes	No	
1	cereals containing gluten / gluten		X	
1.1	wheat		Χ	
1.2	rye		Χ	
	barley		Χ	
	oats		Χ	
1.5	spelt		Χ	
	kamut		Х	
2	shellfishs and crustaceans		Х	
3	egg		X	
	fish		X	
5	peanuts		X	
6	Soy		X	
7	cow's milk / -protein		X	
8	nuts		X	
	almonds		X	
	hazelnuts		X	
	walnuts		X	
	cashews		X	
	pecans		X	
	para nuts		X	
	pistachios		X	
	Macadamia nuts / Queensland nuts		X	
9	celery		X	
	mustard		X	
11	sesame seeds		Х	
	Allergens	included in the product according to the recipe		
		according		
10	Culphus dioxide and sulphits - /FOCC	Yes	No	
12	Sulphur dioxide and sulphites (E220 – E228) in a concentration of more than 10 mg/kg or 10 mg/l, as SO2	X		
12	lupins		X	
	mollusc		X	
			X	
	lactose		X	
	Clutamata (F620 F625)		X	
17	Glutamate (E620 – E625)			
18	chicken		X	
19	coriander		X	
20			X	
21	legumes		X	
	beef		X	
	pork		X	
24	carrot		X	