

GTIN: 5410399960178 (CU)
TM: NL

Articlenumber: 459121

Description

This fruity, fine pâté with the delicious flavour of fresh oranges, mandarins and a dash of Grand Marnier has a slightly sweet taste. Small pieces of orange peel and mandarin preserve not only provide a fruity flavour but also a festive tinge.

Origin

CountryOfOriginId: BELGIUM

Legal name: Pâté with Orange, Grand Marnier and Mandarin pieces

Ingredients

30% pork liver, pork fat, rice cream (^b+milk^b-, rice flour), 11% orange marmelade (orange, sugar), 10% pork meat, 5,8% tangerine (tangerine, water, sugar, acidity regulator: E330), pork connective tissue, ^b+egg^b-, nitrite curing salt (salt, preservative: E250), 0,88% grand marnier, fried onion, pork protein, pea starch, sugar, herbs (contains ^b+mustard^b-), spices (contains ^b+mustard^b-), antioxidant: E300, E330; food acid: E262; dextrose, natural flavor. Produced in a factory where barley, nut, rye, celery, soy, sulphite and wheat are processed. Allergens: see ingredients highlighted

GMO free: Yes

Radiated: No

Allergen

With +	May contain +/-	Without -	Not delivered 0		
gluten containing grain		+/-	peanuts	-	pistachio +/-
wheat	+/-		soy	+/-	macadamia nut -
rye	+/-		milk	+	celery +/-
barley	+/-		tree nuts	+/-	mustard +
oat	-		almond	+/-	sesame -
spelt	-		hazelnuts	+/-	sulphite +/-
kamut	-		walnuts	+/-	lupine -
crustacean and shellfish		-	cashewnut	-	molluscs -
egg	+		pecan	+/-	
fish	-		Brazil nut	-	

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Nutrients

	Product		
	Per 100 (g)	Per portion (15 g)	% GDA (DV)
Energy (kJ/kcal)	1243 / 297	186 / 45	2%
Total fat	23 g	3.4 g	4.9%
saturated fat	8.4 g	1.3 g	6.3%
Carbohydrates	11 g	1.7 g	0.62%
of which sugars	6.9 g	1 g	0%
Fibres	0 g	0 g	0%
Proteins	11 g	1.7 g	3.4%
Salt	1.3 g	0.2 g	8.1%

*Reference-intake of an average adult (8400kJ/2000kcal)

Preparation

Ready-to-eat

Chemical

Chemical	Value	Max. Value	Unit of measure
Feder	4.51		
alcohol	0.23		%

Sensoric

Consistentie	onbepaald
Smaak	onbepaald
Kleur	onbepaald
Geur	onbepaald

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Storage conditions

Stage	Storage condition	Temperature (°C)	Period
General comment for all storage conditions			
Preservationmethod	Heat treatment		
Usage instructions on the label	Ready to eat		
Storage instructions on the label	Keep refrigerated by max. 7° C Limited tenability after opening.		
Shelf-life date type			
Location shelf-life date on package			

Microbiological sets

best before		
Aerobic plate count	< 1000000	cfu/g
Bacillus cereus	< 10000	cfu/g
Coagulase positive Staphylococcus	< 100	cfu/g
Enterobacteriaceae	< 1000	cfu/g
Yeast	< 100000	cfu/g
Lactobacillus	< 10000000	cfu/g
Listeria monocytogenes	Absent in 25	g
Salmonella	Absent in 25	g
moulds	< 1000	cfu/g
Sulphate reducing anaerobes	< 100000	cfu/g
Escherichia coli	< 5000	cfu/g

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Logistic

Logistic hierarchy

consumer unit - 5410399960178 - Pâté with Orange, Grand Marnier and Mandarin pieces

Logistic details

consumer unit

Articlename	Pâté with Orange, Grand Marnier and Mandarin pieces
Short productname	Sinas,Gr Marn+Mand
GTIN	5410399960178
Articlenumber	459121
Intrastat code	16022090
EGnumber	BE-B448-EG
Packaging (DxWxH)	jar (152mm x 277mm x 86mm)
E-mark	Yes
Net content	2.1 kg
Net weight	2.1 kg
Gross weight	3.351 kg
Drained weight	
Amount piece x weight per piece..?	1 x 2.1 kg
Amount of servings per package	139
Minimal amount of servings per package	
Maximal amount of servings per package	

Contact information

De Spiegeleire nv
Industrieterrein 1/9, 3290 DIEST

Specification last edited on 2024-11-25 by the producer.

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