



Cataliment  
PEARLS  
WASABI  
Pearls



#### PRODUCT NAME

Wasabi-based processed product. Pasteurized.

#### FORMAT

Glass jars of 50 g / 1.76 oz.

#### TRANSFORMATION PROCESS

Product made from wasabi (horseradish) and other ingredients, mixed and subjected to pasteurization, automatic packaging, sealing and preserved in refrigeration.

#### ORGANOLEPTIC / SENSORIC CHARACTERISTICS

Product transformed to small pearls of 2 mm, with a creamy texture and a brilliant green colour. Developed from wasabi (horseradish), which gives a delicious taste with intense aroma, ideal for combining and dressing all kinds of dishes.

#### QUALITATIVE COMPOSITION (quantitative decreasing order)

|  |
|--|
| Water  |
| Wasabi 10 % (non EU) [horseradish (68% <i>Seiyo wasabi</i> ), <b>mustard</b> , <b>mustard</b> extract ( <b>mustard</b> seed oil), stabilizer (E-1450, dextrin), spirulina] |
| Modified potato starch   |
| Natural <b>mustard</b> flavor  |
| Colorants (copper chlorophyll and curcumin)  |
| Stabiliser (xanthan gum)   |
| Acidifier (citric acid)  |
| Lemon juice  |
| Thickener (guar gum)   |

**CONTAINS MUSTARD. GLUTEN FREE.**

**GMO FREE. NON-IRRADIATED PRODUCT.**

#### SUGGESTIONS OF USE

Sauces, sushi, fish, canapés, creams, salads and meats.

#### NUTRITIONAL CHARACTERISCS Traceability bulletin nº 0029701003 TRAZA

Parameters: Nutritional Value per 100 g

|                    |                  |
|--------------------|------------------|
| Energy             | 156 kJ / 37 kcal |
| Fat                | 0,6 g            |
| of which Saturated | 0 g              |
| Carbohydrates      | 7,8 g            |
| of which Sugars    | 1,1 g            |
| Protein            | 1,4 g            |
| Salt               | 0,34 g           |

#### MICROBIOLOGICAL AND PHYSICAL-CHEMICAL CHARACTERISTICS

| Parameters             | Range                       | Normative Reference (Spain)         |
|------------------------|-----------------------------|-------------------------------------|
| Total bacteria count   | < 1 x 10 <sup>5</sup> ufc/g | R. D. 3484 / 2000 BOE<br>12/01/2001 |
| Coliforms              | < 1 x 10 <sup>2</sup> ufc/g |                                     |
| Salmonella spp.        | Absence/25 g                |                                     |
| Listeria monocytogenes | Absence/25 g                |                                     |
| Spahylococcus aureus   | < 1 x 10 <sup>2</sup> ufc/g |                                     |
| E.coli                 | < 10 ufc/g                  |                                     |
| pH                     | ≤ 5.5                       | -                                   |

#### SHELF LIFE

24 months from packing date.  
Once opened, consume within 15 days.

#### CONSERVATION

Store in refrigerator between +2° C (36° F) and +8° C (46° F). Do not freeze.

#### LABELING

According to the labeling regulation established in Royal Decree 1169/2011. The elaborated product follows the rules of traceability according to the regulation of Reglament 178/2002.

#### LOGISTIC

| EAN 13        | DUN14          | NET WEGHT |       | GROSS WEIGHT |        |                | UNITS / BOX | GROUND TRANSPORTATION |               |                      | MEASURES          |  |
|---------------|----------------|-----------|-------|--------------|--------|----------------|-------------|-----------------------|---------------|----------------------|-------------------|--|
|               |                | UNIT      | UNIT  | BOX          | PALLET | BOXES / PALLET |             | LAYERS / PALLET       | BOXES / LAYER | BOX                  | PALLET            |  |
| 8437012580152 | 18437012580159 | 50 g      | 144 g | 1,73 kg      | 887 kg | 12             | 504         | 14                    | 36            | 18,9 x 12,4 x 9,7 cm | 80 x 120 x 155 cm |  |