

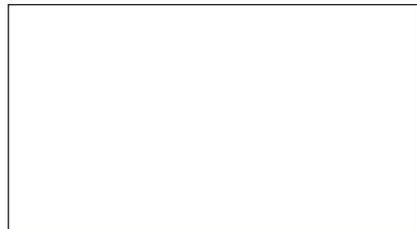
**BRM**  
AGRO • INDUSTRIE



**FSSC 22000**



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Produced by:  
**BRM**  
AGRO • INDUSTRIE





Bureau Veritas Certification

Certificate of Registration  
**BRM AGRO INDUSTRIE**

ROUTE MC 39 CHBEDDA, FOUCHENA BEN AROUS, TUNISIA

Bureau Veritas Certification Holding SAS, UK Branch certifies that the food safety management system of the above organization has been assessed and determined to comply with the requirements of:

*Standard*

**FOOD SAFETY SYSTEM CERTIFICATION 22000 FSSC 22000**

Certification scheme for food safety management systems, consisting of the following elements:

ISO 22000:2018

ISO TS 22002-1:2009 Prerequisite programmes on food safety Part 1: Food manufacturing

And additional FSSC 22000 requirements V5.1

*This certificate is applicable for the scope of*

**PRODUCTION OF CANNED PREPARED MEALS.**

Food Chain category: CIV - Processing of ambient stable products

FSSC - Initial certification date:	16-03-2021
Expiry date of previous cycle:	NA
Date of certification decision:	06-04-2022
Certification cycle start date:	16-03-2021
Subject to the continued satisfactory operation of the organization's Management System, this certificate expires on:	15-03-2024
Certificate No./Version:	TN000029/1
Contract No:	11286676
Issue Date:	06-04-2022



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Signed on behalf of BVCH SAS UK Branch

Certification body address: 66 Prescott Street, London E1 8HG, United Kingdom

Local office: Les Berges du Lac; B.P. 728; 1080 Tunis CEDEX; TUNISIA

Further clarifications regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization.

This certificate remains the property of Bureau Veritas Certification Holding SAS - UK Branch  
Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

FSSC Template of certificate V5.1 Cat CKD2a rev 1.1

June 4, 2021



# Presentation

"Flifla" products inspired by the Mediterranean soil, made by **BRM Agro-Industry**, family industrial company based in Tunisia.

Although we are equipped with a modern production unit, we develop our own Products in accordance with our ancestral recipes & our Grandmother's recipes.

Our production is as close as possible to traditional processes which characterize our local products.

Food Security is at the heart of our concerns, for our company has been certified **FSSC 22000** since its creation.

Thanks to our dynamic and young technical team, our ambition has no bounds and we are aspiring for IFS & BRC certification.

Tunisia is known for microclimate, which provides us with tasty vegetables full of sun.

We use in our process rigorously chosen vegetables purchased from our local producers with whom we are contracted, which guarantee us traceability and **impeccable quality**.

We offer the widest possible range by constantly developing, so that, we can meet our Customers' needs in terms of products or packaging as well.



# Spicy grilled salad

## General characteristics

**Designation** Traditional grilled pepper and tomato salad

**Origin** Tunisia

**Composition** Peppers, sunflower oil, tomatoes, garlic, salt and spices.

**Method of preparation** Peppers and tomatoes are grilled, seeded and peeled by hand then mixed with spices, garlic, salt and oil

**Intended use** Arrange your salad on a platter and garnish with tuna, eggs and olives.

**Additives and preservatives** No additives or preservatives **(100% natural product)**

**Appearance** Tender and crunchy product, green and red in color, characterized by the presence of pepper pieces.

**Taste** Pronounced flavor of spices (coriander and caraway) and garlic, spicy.

**GMO** GMO-free Product



## Physical, chemical and microbiological characteristics

Oil content	About 27% + or - 5%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	320g :6191497200036 220g :6191497200050
Primary packaging	Glass food jar of 320 g and 220 g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	320g :10 jars /box 220g :10 jars /box
Palletization	Per Euro pallet containing 180 boxes of 320g and 240 boxes of 220g
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Storage method	At room temperature



## Mild grilled Salad

### General characteristics

**Designation** Traditional grilled pepper and tomato salad

**Origin** Tunisia

**Composition** Peppers, sunflower oil, tomatoes, garlic, salt and spices.

**Method of preparation** Peppers and tomatoes are roasted, seeded and peeled by hand and then mixed with spices, garlic, salt and oil

**Intended use** Arrange your salad on a plate and garnish with tuna, eggs and olives.

**Additives and preservatives** No additives or preservatives (**100% natural product**)

**Appearance** Tender and crunchy product, of green and red color, marked by the presence of pieces of peppers.

**Taste** Pronounced flavor of spices (coriander and caraway) and garlic, mild and not spicy.

**GMO** GMO-free product



### Physical, chemical and microbiological characteristics

Oil content	About 27% + or - 5%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

### Packaging, storage and preservation

Bar code	320g :6191497200043 220g :6191497200067
Primary packaging	320g glass food jar, 220g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	320g :10 jars /box 220g :10 jars /box
Palletization	Per Euro pallet containing 180 boxes of 320g and 240 boxes of 220g
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Storage method	At room temperature



# Chakchouka

## General characteristics

**Designation** Chakchouka, vegetal stew.

**Origin** Tunisia

**Composition** Peppers, tomatoes, onion, sunflower oil, salt, garlic, crushed red pepper and spices.

**Method of preparation** The peppers are seeded, cut into strips and the tomatoes are cut into small pieces then mixed with finely cut onions, oil, salt, garlic, crushed red pepper and spices.

**Intended use** To be consumed hot or cold. You can add eggs, Merguez, or shrimps, and let it simmer for a few minutes.

**Additives and preservatives** No additives or preservatives (**100% natural product**)

**Appearance** Crunchy product, red-green color.

**Taste** Pronounced flavor of spices (coriander and caraway), garlic, crushed red pepper and spicy.

**GMO** GMO-free product



## Physical, chemical and microbiological characteristics

Oil content	About 10% + or - 5%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	6191497200135
Primary packaging	Glass food jar of 320 g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars /box
Palletization	Per Euro pallet containing 180 boxes of 320g
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Mode de stockage	At room temperature



# Berber Harissa

## General characteristics

**Designation** Berber Harissa

**Origin** Tunisia

**Composition** Cayenne peppers, sunflower oil, garlic, spices and salt.

**Method of preparation** Cayenne peppers are pickled, sorted, seeded, washed, crushed and then mixed with spices, garlic, salt and oil.

**Intended use** The Harissa can very well embellish the majority of the Tunisian dishes; it can also be tasted with bread and a drizzle of olive oil.

**Additives and preservatives** No additives or preservatives **(100% natural product)**

**Appearance** Red colored paste

**Taste** Pronounced flavor of spices (coriander and caraway) and garlic, spicy.

**GMO** GMO-free product



## Physical, chemical and microbiological characteristics

Oil content	About 30% + or - 5%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	320g : 6191497200074 220g : 6191497200081
Primary packaging	320 g glass food jar, 220 g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	320g :10 jars /box 220g :10 jars /box
Palletization	Per Euro pallet containing 180 boxes in 320g or 240 boxes in 220g.
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Storage method	At room temperature



# Traditional Harissa

## General characteristics

**Designation** Traditional Harissa

**Origin** Tunisia

**Composition** Dried peppers, fresh peppers, sunflower oil, spices and salt.

**Method of preparation** The dried peppers are seeded, washed and immersed in water then crushed. The fresh peppers are washed, seeded and crushed. Both varieties are then mixed with spices, salt, garlic and oil.

**Intended Use** Traditional Harissa can very well decorate the majority of Tunisian dishes, it can also be enjoyed with bread and a drizzle of olive oil.

**Additives and preservative** No additives or preservatives (**100% natural product**)

**Appearance** Red colored paste

**Taste** Pronounced flavor of spices (coriander and caraway) and garlic, spicy.

**GMO** GMO-free Product



## Physical, chemical and microbiological characteristics

Oil content	About 45% + or - 5%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	320g : 6191497200098 220g : 6191497200104
Primary packaging	320 g glass food jar, 220 g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	320g :10 jars /box 220g :10 jars /box
Palletization	Per Euro pallet containing 180 boxes in 320g or 240 boxes in 220g.
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Storage method	At room temperature



# Chili Pepper Delicacy

## General characteristics

**Designation** Chili Pepper Delicacy / Hrouss

**Origin** Tunisia

**Composition** Chili Peppers, salt, garlic, spice, sunflower oil.

**Method of preparation** Peppers are washed, deseeded, crushed then mixed with spices, garlic, salt and oil.

**Intended Use** Hrouss is used to add flavor to many dishes and is the most used to prepare oja Merguez in winter (a stew made with Merguez and hrouss).

**Additives and preservatives** No additives or preservatives **(100% natural product)**

**Appearance** Crunchy product, green and red color characterized by the presence of chili pepper pieces

**Taste** Marked spices (coriander and caraway) and garlic, spicy.

**GMO** GMO-free Product



## Physical, chemical and microbiological characteristics

Oil content	About 30% + or - 5%	
Residual pesticide content	Complies with Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	6191497200388
Primary packaging	Glass food jar of 320 g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars /box
Palletization	Per Euro pallet containing 180 boxes of 320g
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Mode de stockage	At room temperature



## The Artichoke heart

### General characteristics

**Designation** Artichoke heart

**Origin** Tunisia

**Composition** Artichoke, water, vinegar, citric acid, ascorbic acid, lemon and salt.

**Method of preparation** Artichokes are sorted, washed, peeled, blanched and put in jars with brine.

**Intended use** Can be enjoyed as an appetizer, in salads, or to accompany certain dishes.

**Additives** without additives

**Preservative** Citric acid and ascorbic acid

**Appearance** Artichoke heart

**Taste** Crunchy.

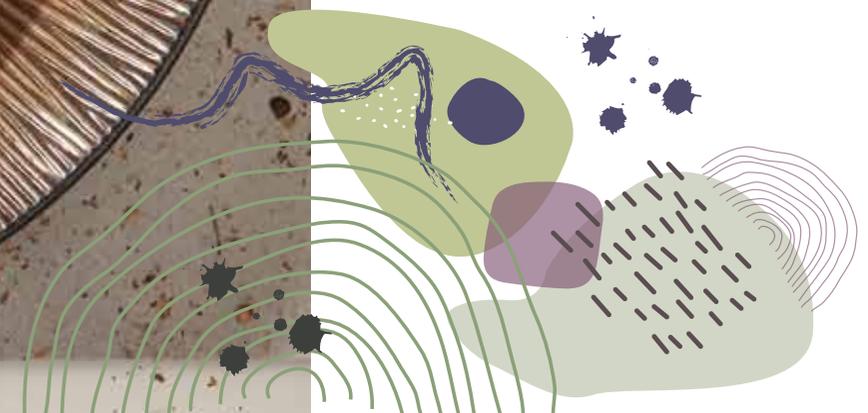
**GMO** GMO-free product

### Physical, chemical and microbiological characteristics

Oil content	< 10%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

### Packaging, storage and preservation

Bar code	6191497200425
Primary packaging	Glass food jar of 200 g net drained
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars/box
Palletization	Per Euro pallet containing 180 boxes
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	by container or trailer
Mode de stockage	At room temperature





# Baby Artichoke heart

## General characteristics

**Designation** Baby Artichoke Heart

**Origin** Tunisia

**Composition** Artichoke, water, vinegar, citric acid, ascorbic acid, lemon and salt.

**Method of preparation** Artichokes are sorted, washed, peeled, blanched and put in jars with brine.

**Intended Use** Can be enjoyed as an appetizer, in salads, or to accompany certain dishes.

**Additives** Without additives

**Preservative** Citric acid and ascorbic acid

**Appearance** Artichoke heart

**Taste** Crunchy.

**GMO** GMO-free product

## Physical, chemical and microbiological characteristics

Oil content	<10%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	6191497200418
Primary packaging	Glass food jar of 230 g net drained
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars/box
Palletization	Per Euro pallet containing 180 boxes.
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Mode de stockage	At room temperature





# Dried Tomato

Serving suggestion



## General characteristics

**Designation** Sun dried tomatoes

**Origin** Tunisia

**Composition** Dried tomatoes, sunflower oil, basil.

**Method of preparation** Immersion of dried tomatoes, rinsing, draining, putting in pots of tomatoes, adding basil and oil.

**Intended Use** Dried tomatoes are generally consumed directly, as an appetizer, starter or to accompany a dish.

**Additives and preservatives** No additives or preservatives **(100% natural product)**

**Appearance** Tender dried tomatoes in halves, light to dark red in color.

**Taste** Pronounced flavor of tomato, slightly salty.

**GMO** GMO-free Product



## Physical, chemical and microbiological characteristics

Oil content	About 30 % + or - 5%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	6191497200319
Primary packaging	Glass food jar of 170 g net drained
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars /cardboard
Palletization	Per Euro pallet containing 240 boxex in 170g
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Mode de stockage	At room temperature



# Cayenne pepper

## General characteristics

**Designation** Cayenne Pepper

**Origin** Tunisia

**Composition** Cayenne Pepper, water, salt and vinegar.

**Method of preparation** Cayenne peppers are sorted, washed and potted with brine.

**Intended use** Eaten raw, or cooked to garnish certain dishes

**Additives and preservatives** No additives or preservatives **(100% natural product)**

**Appearance** Whole red pepper

**Taste** Spicy and crunchy.

**GMO** GMO-free product



## Physical, chemical and microbiological characteristics

Oil content	< 10%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	6191497200210
Primary packaging	Glass food jar of 180g net drained
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars / box
Palletization	Per Euro pallet containing 180 boxes in 180g.
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Mode de stockage	At room temperature



# Lemon Confit

## General characteristics

**Designation** Whole candied lemons / candied lemon quarters

**Origin** Tunisia

**Composition** Candied lemon, water and salt.

**Method of preparation** Lemons are sorted, washed and put in jars with brine.

**Intended Use** Can be eaten alone, in salads or in certain cooked dishes.

**Additives and preservatives** No additives or preservatives **(100% natural product)**

**Appearance** Whole or sliced lemon

**Taste** Crunchy

**GMO** GMO-free Product

## Physical, chemical and microbiological characteristics

Oil content	< 10%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 à 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	Candied Lemon Whole : 6191497200395 Candied lemon wedges : 6191497200401
Primary packaging	Glass food jar of 180g net drained for the whole
Secondary packaging	lemon and 230g net drained for the quartered lemon.
Number of jars	Display boxes of 10 jars.
Palletization	10 jars/box Per Euro pallet containing 180 boxes.
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Storage method	At room temperature




# Mloukhia

## General characteristics

**Designation** Mloukhia  
**Origin** Tunisia  
**Composition** Water, sunflower oil, powdered correa, tomato concentrate, garlic, crushed red peppers, salt, spices and laurel  
**Method of preparation** Dilute the powdered correa in enough oil to have a creamy texture, in a saucepan, boil the water and add it to the previous mixture with the other ingredients.  
**Intended Use** This typically Tunisian dish is a stew made from ground correa leaves with a dark green color.  
**Additives and preservative** No additives or preservatives **(100% natural product)**  
**Appearance** Creamy, green color  
**Taste** It has a very particular smell and taste characteristic of the powder of Correa  
**GMO** GMO-free Product

## Physical, chemical and microbiological characteristics

Oil content	About 15% + or - 5%	
Residual pesticide content	In accordance with Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	6191497200227
Primary packaging	Glass food jar of 320 g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars/box
Palletization	Per Euro pallet containing 180 boxes in 320g
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Mode de stockage	At room temperature





# Pkaila

## General characteristics

- Designation** Pkaila
- Origin** Tunisia
- Composition** Chard, sunflower oil, white bean, salt and spices.
- Method of preparation** Put the chards with oil on low heat, put the beans in water, add the other ingredients, and cook until it becomes a creamy sauce.
- Intended use** To be served very hot and eaten with bread or couscous
- Additives and preservatives** No additives or preservatives **(100% natural product)**
- Appearance** Sauce should be rather thick and dark green.
- Taste** Amazing taste that is concocted with fried herbs
- GMO** GMO-free product

## Physical, chemical and microbiological characteristics

Oil content	Environ 25% + or - 5%	
Residual pesticide content	Complies with the Tunisian and European regulations in force	
Dry matter	60 to 70%	
Total coliforms at 30°C/gr	<10	NF V 08 - 050 /99
Fecal coliforms at 44°C/gr	<10	NF V 08 - 060 /96
Staphylococcus aureus / gr	<100	XP V 057 - 1 /94
Salmonella / 25gr	0	NF V 08 - 052 /97
Sulfite-reducing Enterobacteriaceae at 46°C/gr	<10	XP V 08 - 061 /96
Aerobic microorganisms at 30°C/gr	<100	NF V 08 - 051 /99
Yeasts - Moulds at 25°C/gr	<10	NF ISO 7954 /88

## Packaging, storage and preservation

Bar code	6191497200296
Primary packaging	Glass food jar of 320 g net
Secondary packaging	Display boxes of 10 jars.
Number of jars	10 jars / box
Palletization	Per Euro pallet containing 180 boxes in 320g
Shelf Life Expiration Date (SLED)	3 years
Mode of transport	By container or trailer
Mode de stockage	At room temperature



