

GERMAN MUSHROOM CREAM SAUCE 400 G



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	819.400
Art. Name	German Mushroom Cream Sauce 400 g
Customs Nr.	1602 49 30
Spec. Version	2025.01

CONTACT

Supplier	Food Solutions B.V.
Contact	Bob Gutjahr
Adress	Vredenburg 71
Zipcode	3511 BD
City	Utrecht
Country	The Netherlands
Phone	(+31) 6 55 72 42 02
E/W	bob@foodsolutions.online
Website	www.foodsolutions.online

LANGUAGE ON LABEL

In language of country of sales

METAL DETECTION

	Fe	non-Fe	Stainless Steel
Metal detection	3.0 mm	3.2 mm	4,5 mm

SHELF LIFE

Minimum shelflife ex works	35 d
Minimum shelf life at delivery	28 d

PACKAGING AND LOGISTIC

CU = Consumer Unit, TU = Trade Unit



	CU	TU	Layer	Pallet
CU	1	6	96	960
TU	6	1	16	160
Layer	96	16	1	10
Pallet	960	160	10	1

	Prod Wt	Pack Wt	Material	l*w*h (cm)
CU	400 g	26 g	PPC	18*13,5*3,5
TU	2,4 kg	129 g	Carton	27,5*19,5*15
Layer	38,4 kg	1.164 g	PPC/Crt	120*80*15
Pallet	384 kg	20-25 kg	Wood	120*80*14,4



TU is transport & shelf carton (Regal Krt)
 Printed in 1 color, no text, FSC C103668
 129 g, 27,5* 19,5*15 cm (l*w*h)



CU is a transparent PPC tray
 Transparent topfoil
 Color label on top, product visible
 Info label on back, EAN, ingredients
 26g, 18*13,5*3,5 cm (l*w*h)

STORAGE

Storage	0-4 C
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MICROBIOLOGY

	Ex production CFU/g	End shelflife CFU/g	Method
Total aerobic germ count	3.000	3.000.000	AFNOR 3M 01/1-09/89
Tot. anaerobic germ count	3.000	3.000.000	SP-VG M005
Bacillus cereus	300	100.000	ISO 7932
Listeria monocytogenes	abs./25 g	abs./25 g	AFNOR BRD 07/4-09/98

LAW AND REGULATIONS

The product is conform European law.
 The factory is IFS 8 High Level certified

AZO COLOURING

The product is free of AZO colouring.

RADIATION, FOREIGN BODIES, VISUAL

The product is not radiated.

The product does not contain foreign bodies.

Possible deviations in color, fat and oil are normal

**TRACEABILITY**

	Procedures
Step 1	Incoming raw materials are labelled with an unique SU Nr.
Step 2	Each batch recipe has an unique batch code.
Step 3	SU Nr. of raw materials is registered in the batch recipe.
Step 4	Each product has an unique lotcode. The lot code is connected to batch code and SU Nr. in ERP.
Step 5	The lot code is mentioned on the CMR and invoice.

PREPARATION AND STORAGE INSTRUCTIONS

Preparation instructions	Make holes in the foil. Heat in microwave 4 mnt/650 W. Stir, and let cool down a bit before consuming.
Storage instructions	0-4 C