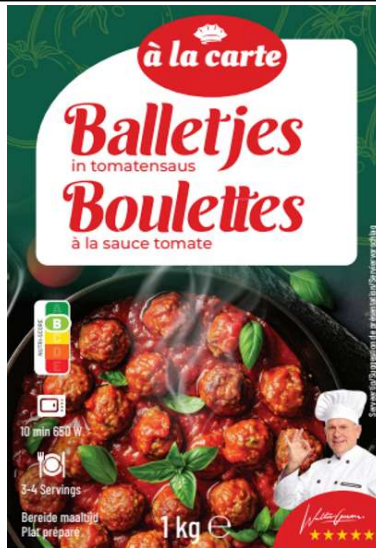


MEATBALLS IN ITALIAN TOMATO SAUCE 1 KG



0 - 4 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	809.100.BLX
Art. Name	Meatballs in Italian Tomato Sauce 1 kg
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

Language of country of sales

INGREDIENTS

45% meatballs (beef, pork*, onion, breadcrumbs (WHEAT FLOUR, salt, yeast), EGG, potato starch, water, salt, spices) , 55% tomato sauce (83.8% tomato pulp, water, EGG, sugar, modified starch (waxy corn).), brown sugar (sugar, candy sugar syrup, caramel (sugar, water)), yeast extract, vegetable stock (maltodextrin, natural flavouring, tomato powder, spices, spice extracts, rapeseed oil), chicken stock concentrate, salt, rapeseed oil, onion powder, white pepper *Origin EU.

NUTRITIONAL INFORMATION



Energie/Énergie/Energie	100 g	
	372 kJ	89 kcal
Vetten/Matières Grasses/Fett	3,9 g	
<i>waarvan verzadigde vetzuren</i>	1,4 g	
<i>dont acides gras saturés</i>		
<i>davon gesättigte Fettsäuren</i>		
Koolhyd./Glucides/Kohlenhyd.	7,0 g	
<i>waarvan suikers</i>	4,4 g	
<i>dont sucres</i>		
<i>davon Zucker</i>		
Vezels/Fibre al./Ballaststoffe	1,4 g	
Eiwitten/Protéines/Eiweiß	5,9 g	
Zout/Sel/Salz	0,71 g	

ALLERGENS

UK	NL	FR	DE	UK	NL	FR
GLUTEN	GLUTEN	GLUTEN	GLUTEN	Glutamate	Glutamaat	Glutamate
WHEAT	TARWE	BLÉ	WEIZEN	CHICKEN	KIP	POULET
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumin.
Spells	Spelt	Sorts	Zauber	BEEF	RUND	BOEUF
Kamut	Kamut	Kamout	Kamut	PORK	VARKEN	COCHON
Crustacean	Schaaldier	Crustacé	Krebstier	Root	Wortel	Racine
EGG	EI	OEUF	EI	y = FAT LETTER n = NORMAL LETTER		
Fish	Vis	Poisson	Fisch			DE
Peanuts	Pinda's	Cacahuètes	Erdnüsse			Glutamat
Soy	Soja	Soja	Soja			HUHN
Milk	Melk	Lait	Milch			Koriander
Nuts	Noten	Noix	Nüsse			MAIS
Almond	Amandel	Amande	Mandel			Hülsenfr.
Hazelnut	Hazelnoot	Noisette	Haselnuss			RIND
Walnut	Walnoot	Noyer	Nussbaum			SCHWEIN
Cashew	Cashew	Anacardier	Cashew			Wurzel
Pecan	Pecan	Pécan	Pekannuss			
Brazil nut	Paranoot	Brésil	Paranuss			
Pistachio	Pistache	Pistache	Pistazie			
Macademia	Macademia	Macadémie	Macademia			
Celery	Selderij	Céleri	Sellerie			
Mustard	Mosterd	Moutarde	Senf			
Sesame	Sesam	Sésame	Sesam			
Sulphur	Zwavel	Soufre	Schwefel			
Lupine	Lupine	Lupin	Lupine			
Mollusk	Weekdier	Mollusque	Weichtier			
Lactose	Lactose	Lactose	Laktose			
Cocoa	Cacao	Cacao	Kakao			

PACKAGING AND LOGISTIC

CU = Consumer Unit, TU = Trade Unit



	CU	TU	Layer	Pallet
CU	1	4	64	640
TU	4	1	16	160
Layer	64	16	1	10
Pallet	640	160	10	1

	Prod Wt	Pack Wt	Material	l*w*h (cm)
CU	1 kg	33 g	PPC	18*13,5*6,5
TU	4 KG	129 g	Carton	27,5*19,5*15
Layer	64 kg	1.164 g	PPC/Crt	120*80*15
Pallet	640 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
 33g, 18*13,5*6,5 cm (l*w*h)

METAL DETECTION

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

SHELF LIFE

Min. shelflife ex works	42 d
Min. shelf life at delivery	35 d

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 10 mnt/650 W.
Stir, and let cool down a bit before consuming.

Storage instructions 0-4 C

FRONT & BACK LABEL



Balletjes in tomatensaus
Ingrediënten: 50% balletjes (40% rundvlees*, 40% varkensvlees*, ui, paneermeel (TARWE-MEEL, zout, gist), ei, aardappelzetmeel, water, zout, specerijen), 50% tomatensaus (83,8% tomatenpulp, water, ui, suiker, gemodificeerd zetmeel (waxy mais), bruine suiker (suiker, kandjisuikeroor, karamel (suiker, water), gistextract, groentebouillon (maltodextrine, natuurlijk aroma, tomatenpoeder, specerijen, specerijenextracten, koolzaadolie), kippenbouillonconcentraat, zout, koolzaadolie, uipoeder, witte peper. *Oorsprong EU. **Bereidingswijze in de magnetron:** prik enkele gaatjes in de folie, zet de schaal in de magnetron en verwarm gedurende 10 minuten op 650 Watt. Voor consumptie goed doormengen. Gekoeld bewaren bij max. + 7 C. Ongeopend te gebruiken tot zie boven zijde.

Boulettes à la sauce tomate
Ingrediënten: 50% boulettes (40% viande de porc*, 40% viande de bœuf*), oignon, chapelure (FARINE DE BLÉ, sel, levure), OEU, amidon de pomme de terre, l'eau, sel, épices), 50% sauce tomate (83,8% pulpe de tomate, eau, oignon, sucre, amidon modifié (maïs cireux), sucre brun (sucre, sirop de sucre candi, caramel (sucre, eau), extrait de levure, bouillon de légumes (maltodextrine, arôme naturel, tomate en poudre, épices, extraits d'épices, huile de colza), concentré de bouillon de poulet, sel, huile de colza, oignon en poudre, poivre blanc). * Origine UE. **Conseil de préparation au four à micro-ondes:** percer le film, mettre la barquette au four à micro-ondes et chauffer pendant 10 minutes à 650 watts. Bien remuer avant consommation. À conserver au réfrigérateur à + 7 C max. Non ouvert, à consommer jusqu'à : voir dessus.

Fleischbällchen in Tomatensauce
Zutaten: 50% Fleischbällchen (40% Schweinefleisch*, 40% Rindfleisch*), Zwiebeln, Paniermehl (WEIZENMEHL, Salz, Hefe), Ei, Kartoffelstärkemehl, Wasser, Salz, Gewürze), 50% Tomatensauce (83,8% Tomatenpulp, Wasser, Zwiebel, Zucker, modifizierte Stärke (Wachsmais), brauner Zucker (Zucker, Kandiszucker, Karamell (Zucker, Wasser)), Hefeextrakt, Gemüsebrühe (Maltodextrin, natürliches Aroma, Tomatenpulver, Gewürze, Gewürzeextrakte, Rapsöl), Hähnchenbrühekonzentrat, Speisesalz, Rapsöl, Zwiebelpulver, weißer Pfeffer). * Ursprung EU. **Zubereitungsweise in der Mikrowelle:** Stichen Sie einige Löcher in die Folie, stellen Sie die Schale in die Mikrowelle und erhitzen Sie sie ungefähr 10 Minuten auf 650 Watt. Vor Verzehr gut verrühren. Im Kühlschrank bei bis + 7 C aufbewahren. Ungeöffnet zu verbrauchen bis: siehe oben.

Gemiddelde voedingswaarde/100g : Valeurs nutritionnelles moyennes/100g : Nährwerte/100 g : Energie/Energie/Energie: 372 kJ/89 kcal, Vetten/Matières grasses/Fett: 3,9g; waarvan verzadigde vetzuren/dont acides gras saturés/auson gesättigte Fettsäuren: 1,4g; Kohlenhydraten/Glucides/Kohlenhydrate: 20g; waarvan suikers/dont sucres/auson Zucker: 4,4g; Vezels/Fibres alimentaires/Ballaststoffe: 1,4g; Eiwitten/Protéines/Eiweiß: 5,9g; Zout/Sel/Salt: 0,71 g

Food Solutions B.V.,
Vredenburg 71,
3511 BD Utrecht - Nederland

Netto gewicht:/
Poids net:/
Nettogewicht: **1 kg e**

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5 PP DISPOSE OF CORRECTLY

