

# GREEK MOUSSAKA CHICKEN 400 G



0 - 4 C



## PRODUCT SPECIFICATION

### SPECIFICATION

|               |                              |
|---------------|------------------------------|
| Art. Nr.      | 806.400                      |
| Art. Name     | Greek MousSaka Chicken 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      | <a href="mailto:bob@foodsolutions.online">bob@foodsolutions.online</a> |
| Website  | <a href="http://www.foodsolutions.online">www.foodsolutions.online</a> |

### 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

**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.<br>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.<br>Stir, and let cool down a bit before consuming. |
| Storage instructions     | 0-4 C                                                                                                     |