

# CHICKENBALLS IN ITALIAN TOMATO SAUCE 400 G



## PRODUCT SPECIFICATION

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|               |                                            |
|---------------|--------------------------------------------|
| Art. Nr.      | 816.400.BLX                                |
| Art. Name     | Chickenballs in Italian Tomato 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-mail   | <a href="mailto:bob@foodsolutions.online">bob@foodsolutions.online</a> |
| Website  | <a href="http://www.foodsolutions.online">www.foodsolutions.online</a> |

### LANGUAGES ON PRODUCT LABEL

In language of country of sales

### INGREDIENTS

45% chickenballs (76% chicken meat\*, onion, EGG, breadcrumbs (WHEAT FLOUR, salt, yeast), potato flour, 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  |          |
|                                    | 532 kJ | 127 kcal |
| Vetten/Matières Grasses/Fett       | 6,3 g  |          |
| <i>waarvan verzadigde vetzuren</i> | 2,1 g  |          |
| <i>dont acides gras saturés</i>    |        |          |
| <i>davon gesättigte Fettsäuren</i> |        |          |
| Koolhyd./Glucides/Kohlenhyd.       | 7,4 g  |          |
| <i>waarvan suikers</i>             | 3,3 g  |          |
| <i>dont sucres</i>                 |        |          |
| <i>davon Zucker</i>                |        |          |
| Vezels/Fibre al./Ballaststoffe     | 1,1 g  |          |
| Eiwitten/Protéines/Eiweiß          | 8,3 g  |          |
| Zout/Sel/Salz                      | 0,84 g |          |

## ALLERGENS

| UK            | NL            | FR            | DE            | UK                       | NL          |
|---------------|---------------|---------------|---------------|--------------------------|-------------|
| <b>GLUTEN</b> | <b>GLUTEN</b> | <b>GLUTEN</b> | <b>GLUTEN</b> | <b>CHICKEN</b>           | <b>KIP</b>  |
| <b>WHEAT</b>  | <b>TARWE</b>  | <b>BLÉ</b>    | <b>WEIZEN</b> | Coriander                | Koriander   |
| Rye           | Rogge         | Seigle        | Roggen        | <b>CORN</b>              | <b>MAIS</b> |
| Barley        | Gerst         | Orge          | Gerste        | Legume                   | Peulvrucht  |
| Oats          | Haver         | Avoine        | Hafer         | Beef                     | Rund        |
| Spells        | Spelt         | Sorts         | Zauber        | Pig                      | Varken      |
| Kamut         | Kamut         | Kamout        | Kamut         | Root                     | Wortel      |
| Crustacean    | Schaaldier    | Crustacé      | Krebstier     | Glutamate                | Glutamaat   |
| <b>EGG</b>    | <b>EI</b>     | <b>OEUF</b>   | <b>EI</b>     |                          |             |
| Fish          | Vis           | Poisson       | Fisch         | FR                       | DE          |
| Peanuts       | Pinda's       | Cacahuètes    | Erdnüsse      | <b>POULET</b>            | <b>HUHN</b> |
| Soy           | Soja          | Soja          | Soja          | Coriandre                | Koriander   |
| Milk          | Melk          | Lait          | Milch         | <b>MAIS</b>              | <b>MAIS</b> |
| Nuts          | Noten         | Noix          | Nüsse         | Légumineus               | Hülsenfr.   |
| Almond        | Amandel       | Amande        | Mandel        | Bœuf                     | Rindfleisch |
| Hazelnut      | Hazelnoot     | Noisette      | Haselnuss     | Cochon                   | Schwein     |
| Walnut        | Walnoot       | Noyer         | Nussbaum      | Racine                   | Wurzel      |
| Cashew        | Cashew        | Anacardier    | Cashew        | Glutamate                | Glutamat    |
| Pecan         | Pecan         | Pécan         | Pekannuss     |                          |             |
| Brazil nut    | Paranoot      | Brésil        | Paranuss      | y = <b>FAT LETTER</b>    |             |
| Pistachio     | Pistache      | Pistache      | Pistazie      | n = <b>NORMAL LETTER</b> |             |
| 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   | 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)

**METAL DETECTION**

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

**SHELF LIFE**

|                                |      |
|--------------------------------|------|
| Minimum shelflife ex works     | 42 d |
| Minimum shelf life at delivery | 35 d |

**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 national and European law.

The factory is IFS High 8 High Level certified.



## AZO COLOURING

The product is free of AZO colouring.

## RADIATION

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

