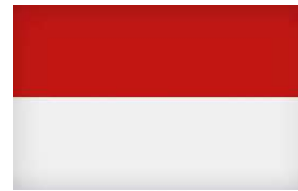


MEATBALLS IN INDONESIAN PEANUTSAUCE 400 G



0 - 4 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	800.400.BLX
Art. Name	Meatballs in Indonesian Peanutsauce 400g
Custoims 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	bob@foodsolutions.online
Website	www.foodsolutions.online

LANGUAGES ON PRODUCT LABEL

Language of country of sales

INGREDIENTS

45% meatballs (40% beef*, 40% pork*, onion, breadcrumbs (WHEAT FLOUR, salt, yeast), EGG, potato starch, water, salt, spices), 55% Peanut Satay Sauce (PEANUTS 48%, sugar, water, soy sauce (water, SOY BEANS, salt, WHEAT, preservative (potassium sorbate)), vinegar, hydrolyzed SOY protein, rapeseed oil, modified starch, whey powder (MILK), salt, sambal (red peppers, salt, acid (acetic acid), preservative (benzoic acid)), ginger, aroma, spices). *Origin EU.

NUTRITIONAL INFORMATION



	100 g	
Energie/Énergie/Energie	793 kJ	189 kcal
Vetten/Matières Grasses/Fett	10,8 g	
<i>waarvan verzadigde vetzuren</i>	2,4 g	
<i>dont acides gras saturés</i>		
<i>davon gesättigte Fettsäuren</i>		
Koolhyd./Glucides/Kohlenhyd.	13,7 g	
<i>waarvan suikers</i>	0,3 g	
<i>dont sucres</i>		
<i>davon Zucker</i>		
Vezels/Fibre al./Ballaststoffe	0,7 g	
Eiwitten/Protéines/Eiweiß	8,7 g	
Zout/Sel/Salz	1,23 g	

ALLERGENS

UK	NL	FR	DE	UK	NL	FR
GLUTEN	GLUTEN	GLUTEN	GLUTEN	Chicken	Kip	Poulet
WHEAT	TARWE	BLÉ	WEIZEN	Coriander	Koriander	Coriandre
Rye	Rogge	Seigle	Roggen	CORN	MAIS	MAIS
Barley	Gerst	Orge	Gerste	Legume	Peulvrucht	Légumineus
Oats	Haver	Avoine	Hafer	BEEF	RUND	BOEUF
Spells	Spelt	Sorts	Zauber	PORK	VARKEN	COCHON
Kamut	Kamut	Kamout	Kamut	Root	Wortel	Racine
Crustacean	Schaaldier	Crustacé	Krebstier	Glutamate	Glutamaat	Glutamate
EGG	EI	OEUF	EI			
Fish	Vis	Poisson	Fisch	y = FAT LETTER		DE
PEANUTS	PINDA'S	Cacahuètes	Erdnüsse	n = normal letter		Huhn
SOY	SOJA	SOJA	SOJA			Koriander
MILK	MELK	LAIT	MILCH			MAIS
NUTS	NOTEN	NOIX	NÜSSE			Hülsenfr.
Almond	Amandel	Amande	Mandel			RIND
Hazelnut	Hazelnoot	Noisette	Haselnuss			SCHWEIN
Walnut	Walnoot	Noyer	Nussbaum			Wurzel
Cashew	Cashew	Anacardier	Cashew			Glutamat
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	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	2.496 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	35 d
Minimum shelf life at delivery	28 d

STORAGE

Storage	0-4 C
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MICROBIOLOGY

	Ex production (CFU/g)	End of 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 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.

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

