

SWEDISH MEATBALLS IN SWEDISH CREAM SAUCE 400 G



0 - 4 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	801.400.BLX
Art. Name	Swedish Meatballs in Swedish Cream Sauce 400 g
Customs Nr	1602 49 30
Spec. Version	2025.01

CONTACT

Supplier	Food Solutions B.V.
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LANGUAGES ON PRODUCT LABEL

In klanguage of country of sales

INGREDIENTS

45% meatballs (beef*, pork*, onion, breadcrumbs (WHEAT FLOUR, salt, yeast), EGG, potato starch, water, salt, spices), 55% Swedish Cream Sauce (water, whipped cream (whipped cream, stabilizer: carrageenan).), potato starch*, palm fat, flavouring, salt, apple powder, yeast extract, caramel syrup, glucose syrup, sugar, maltodextrin, MILK PROTEINS, stabilizer (E 450), spices, herbs, paprika extract. May contain traces of eggs, soy and mustard. * Origin: EU

NUTRITIONAL INFORMATION



	100 g	
Energie/Énergie/Energie	440 kJ	106 kcal
Vetten/Matières Grasses/Fett	6,7 g	
<i>waarvan verzadigde vetzuren</i>	3,5 g	
<i>dont acides gras saturés</i>		
<i>davon gesättigte Fettsäuren</i>		
Koolhyd./Glucides/Kohlenhyd.	5,5 g	
<i>waarvan suikers</i>	2,0 g	
<i>dont sucres</i>		
<i>davon Zucker</i>		
Vezels/Fibre al./Ballaststoffe	0,7 g	
Eiwitten/Protéines/Eiweiß	5,6 g	
Zout/Sel/Salz	1,0 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	Légumineux
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	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
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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 European law.

The factory is IFS 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

VISUAL

Meatballs : Semi Round/Round, Light Brown/Brown

Sauce : Light Brown/Brown

Texture : Emulsified, liquid when warm. Thicker when cold.

In general : Deviations in fat, oil and color 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

