

MEATBALLS IN PEANUTSAUCE 1 KG



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

| | |
|---------------|--------------------------------|
| Art.Nr. | 800.100 |
| Art. Name | Meatballs in Peanut Sauce 1 kg |
| Spec. Version | 2024.10 |

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 |

LANGUAGES ON PRODUCT LABEL

| | |
|----|---------------------------------------|
| NL | Balletjes in Pinda Satésaus |
| FR | Boulettes à la Sauce Saté |
| DE | Fleischbällchen in Erdnuss Saté Sauce |

INGREDIENTS

50% meatballs (40% beef*, 40% pork*, onion, breadcrumbs (WHEAT FLOUR, salt, yeast), EGG, potato starch, water, salt, spices), 50% 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 | DE |
|----------------|----------------|-------------------|-----------------|-----------------------|---------------|---------------|----------------|
| GLUTEN | GLUTEN | GLUTEN | GLUTEN | Chicken | Kip | Poulet | Huhn |
| WHEAT | TARWE | BLÉ | WEIZEN | Coriander | Koriander | Coriandre | Koriander |
| Rye | Rogge | Seigle | Roggen | CORN | MAIS | MAIS | MAIS |
| Barley | Gerst | Orge | Gerste | Legume | Peulvrucht | Légumineus | Hülsenfr. |
| Oats | Haver | Avoine | Hafer | BEEF | RUND | BOEUF | RIND |
| Spells | Spelt | Sorts | Zauber | PORK | VARKEN | COCHON | SCHWEIN |
| Kamut | Kamut | Kamout | Kamut | Root | Wortel | Racine | Wurzel |
| Crustacean | Schaaldier | Crustacé | Krebstier | | | | |
| EGG | EI | OEUF | EI | y = FAT LETTER | | | |
| Fish | Vis | Poisson | Fisch | n = normal letter | | | |
| PEANUTS | PINDA'S | Cacahuètes | Erdnüsse | | | | |
| SOY | SOJA | SOJA | SOJA | | | | |
| MILK | MELK | LAIT | MILCH | | | | |
| NUTS | NOTEN | NOIX | NÜSSE | | | | |
| Almond | Amandel | Amande | Mandel | | | | |
| Hazelnut | Hazelnoot | Noisette | Haselnuss | | | | |
| Walnut | Walnoot | Noyer | Nussbaum | | | | |
| Cashew | Cashew | Anacardier | Cashew | | | | |
| 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 | Zwaveld | Soufre | Schwefel | | | | |
| Lupine | Lupine | Lupin | Lupine | | | | |
| Mollusk | Weekdier | Mollusque | Weichtier | | | | |
| LACTOSE | Lactose | Lactose | Laktose | | | | |
| Cocoa | Cacao | Cacao | Kakao | | | | |
| Glutamate | Glutamaat | Glutamate | Glutamat | | | | |

PACKAGING AND LOGISTIC

CU = Consumer Unit, TU = Trade Unit



| | CU | TU | Layer | Pallet |
|--------|-----|----|-------|--------|
| CU | 1 | 4 | 32 | 320 |
| TU | 4 | 1 | 8 | 32 |
| Layer | 32 | 8 | 1 | 10 |
| Pallet | 320 | 32 | 10 | 1 |

| | Prod Wt | Pack Wt | Material | l*w*h (cm) |
|--------|----------|----------|----------|--------------|
| CU | 1 kg | 33 g | PPC | 18*13,5*6,5 |
| TU | 4 x 1 kg | 129 g | Carton | 27,5*19,5*15 |
| Layer | 32 kg | 1.164 g | PPC/Crt | 120*80*15 |
| Pallet | 320 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

| | |
|--------------------------------|------|
| Minimum shelflife ex works | 35 d |
| Minimum shelf life at delivery | 28 d |

STORAGE

| | |
|---------|---------------------------------|
| Storage | 0-7 C possible, 0-4 C preferred |
|---------|---------------------------------|

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 |
| Total 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.



AZO COLOURING

The product is free of AZO colouring.

RADIATION

The product is not radiated.

FOREIGN BODIES

The product does not contain foreign bodies.

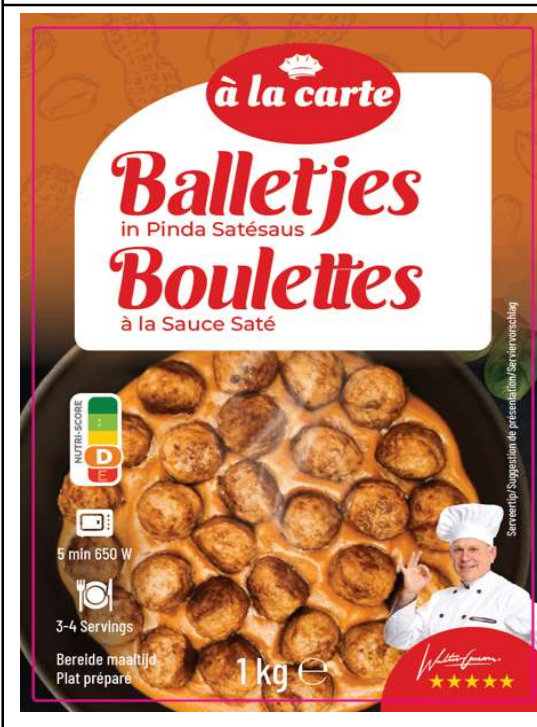
TRACEABILITY

| | 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 | Keep at max. 7C in consumer refrigerator. |

FRONT & BACK LABEL



Balletjes in Pinda satésaus
Ingrediënten: 50% balletjes (40% rundvlees*, 40% varkensvlees*), ui, paneermeel (TARWEMEEL, zout, gist), Ei, aardappeltzetmeel, water, zout, specerijen, 50% Pinda Satésaus (PIN-DAS 48%, suiker, water, sojaasus (water, SOJABOENEN, zout, TARWE, conserveermiddel (kalk-umsorbaat)), azijn, gehydrolyseerd SOJA-eiwit, rapgezadefolie, gemodificeerd zetmeel, wei-poeder (MEELK), zout, sambal (rode pepers, zout, voedingszuur (azijnzuur), conserveermid-del (benzoëzuur)), gember, aroma, specerijen), *Oorsprong EU. **Bereidingswijze in de mag-netrone:** Priknokkele gaarjes in de folie, zet de schaal in de magnetron en verwarm gedurende 5 minuten op 650 Watt. Voor consumptie goed doormeren. Gebleid bewaren bij max. +7C. Opgespend te gebruiken tot: zie beverwijzing.

Boulettes à la Sauce Saté
Ingrediënten: 50% boulettes (40% viande de boeuf*, 40% viande de porc*), oignon, chapelure (FARINE DE BLE, sel, levure), OEUF, amidon de pomme de terre, léau, sel, épices), 50% Sauce Saté (ARACHIDES 48%, sucre, eau, sauce soja (eau, GRAINES DE SOJA, sel, BLE, conservateur (sorbate de potassium)), vinaigre, protéine de SOJA hydrolysée, huile de colza, amidon modifié, lactosérum en poudre (LAI), sel, sambal (rouge pivoirons, sel, acide alimentaire (acide acétique), conservateur (acide benzoïque)), gingembre, arôme, épices). *Origine UE. **Conseil de préparation au four à micro-ondes:** percer le film, mettre la barquette au four à micro-ondes et chauffer pendant 5 minutes à 650 watts. Bien remuer avant consommation. À conserver au réfrigérateur à 7 C max. Non ouvert, à consommer jusqu'au: voir dessus.

Fleischbällchen in Erdnuss Saté Sauce
Zutaten: 50% Fleischbällchen (40% Schweinefleisch*, 40% Rindfleisch*), Zwiebeln, Paniermehl (WEIZENMEHL, Salz, Hefe), Ei Kartoffelmehl, Wasser, Salz, Gewürze), 50% Erdnuss Saté Sauce (ERDNÜSSE 48 %, Zucker, Wasser, Sojasaucen (Wasser, SOJABOHNEN, Salz, WEIZEN, Konservierungsmittel (Kaliumsorbat)), Essig, hydrolysiertes SOJAprotein, Rapsöl, modifizierte Stärke, Molkenpulver (MILCH), Salz, Sambal (rot), Paprika, Salz, Speisesäure (Essigsäure), Konservierungsmittel (Benzoessäure), Ingwer, Aroma, Gewürze). *Herkunft EU. **Zubereitungsweise in der Mikrowelle:** Stechen Sie einige Löcher in die Folie, stellen Sie die Schale in die Mikrowelle und erhitzen Sie sie ungefähr 5 Minuten auf 650 Watt. Vor Verzehr gut ver-rühren. Im Kühlschrank bei bis +7 aufbewahren. Ungeöffnet zu verbrauchen bis: siehe oben.

Gemiddelde voedingswaarde/100g ; Valeurs nutritionnelles moyennes/100g ; Nährwerte/100 g: Energie/Energie/Energie: 753 kJ/189 kcal, Vetten/Matières grasses: Fett: 10,8 g waarvan verzadigde vetzuren / dont acides gras saturés / davon gesättigte Fettsäuren: 2,4 g, Koolhydraten / Glucides / Kohlenhydrate: 13,7 g, waarvan suikers / dont sucres / davon Zucker: 5,3 g, Vezten / Fibres alimentaires / Ballaststoffe: 0,7 g, Eiwitten: Proteïnen/Eiweiß: 8,7 g, Zout: Sel: 1,23 g.

Fond Solutions B.V.,
Vredenburg 7L,
3511 BD Utrecht - Nederland

Netto gewicht/
Poids net/
Nettogewicht:

1 kg e



PP

DISPOSE OF CORRECTLY