

MEATBALLS IN TOMATOSAUCE 400 G



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	809.400
Art. Name	Meatballs in Tomatosauce 400 g
Spec. Version	2024.10

CONTACT

Supplier	Food Solutions B.V.
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LANGUAGE ON LABEL

Label always printed in language of country of sales. Max. 3 languages. Example Benelux label ;

NL	Balletjes in tomatensaus
FR	Boulettes à la sauce tomate
DE	Fleischbällchen in Tomatensoße

INGREDIENTS

50% meatballs (40% beef, 40% pork*, onion, breadcrumbs (WHEAT FLOUR, salt, yeast), EGG, potato starch, water, salt, spices) , 50% 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


	100 g	
Energie/Énergie/Energie	372 kJ	89 kcal
Vetten/Matières Grasses/Fett	3,9 g	
<i>waarvan verzadigde vetzuren</i>	1,4 g	
<i>dont acides gras saturés</i>		
<i>davon gesättigte Fettsäuren</i>		
Koolhyd./Glucides/Kohlenhyd.	7,0 g	
<i>waarvan suikers</i>	4,4 g	
<i>dont sucres</i>		
<i>davon Zucker</i>		
Vezels/Fibre al./Ballaststoffe	1,4 g	
Eiwitten/Protéines/Eiweiß	5,9 g	
Zout/Sel/Salz	0,71 g	

ALLERGENS

UK	NL	FR	DE
GLUTEN	GLUTEN	GLUTEN	GLUTEN
WHEAT	TARWE	BLÉ	WEIZEN
Rye	Rogge	Seigle	Roggen
Barley	Gerst	Orge	Gerste
Oats	Haver	Avoine	Hafer
Spells	Spelt	Sorts	Zauber
Kamut	Kamut	Kamout	Kamut
Crustacean	Schaaldier	Crustacé	Krebstier
EGG	EI	OEUF	EI
Fish	Vis	Poisson	Fisch
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	Zwavel	Soufre	Schwefel
Lupine	Lupine	Lupin	Lupine
Mollusk	Weekdier	Mollusque	Weichtier
Lactose	Lactose	Lactose	Laktose
Cocoa	Cacao	Cacao	Kakao

UK	NL	FR	DE
Glutamate	Glutamaat	Glutamate	Glutamat
CHICKEN	KIP	POULET	HUHN
Coriander	Koriander	Coriandre	Koriander
CORN	MAIS	MAIS	MAIS
Legume	Peulvrucht	Légumin.	Hülsenfr.
BEEF	RUND	BOEUF	RIND
PORK	VARKEN	COCHON	SCHWEIN
Root	Wortel	Racine	Wurzel

y = **FAT LETTER**

n = normal letter

PACKAGING AND LOGISTIC

CU = Consumer Unit, TU = Trade Unit



	CU	TU	Layer	Pallet
CU	1	8	64	640
TU	8	1	8	32
Layer	64	8	1	10
Pallet	640	32	10	1

	Prod Wt	Pack Wt	Material	l*w*h (cm)
CU	400 g	26 g	PPC	18*13,5*3,5
TU	8 x 400 g	129 g	Carton	27,5*19,5*15
Layer	25,6 kg	1.164 g	PPC/Crt	120*80*15
Pallet	256 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 0-7 C possible, 0-4 C preferred

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
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 4-5 mnt/650 W.
Stir, and let cool down a bit before consuming.

Storage instructions Keep at max. 7C in consumer refrigerator.

FRONT & BACK LABEL

