

SWEDISH MEATBALLS IN SWEDISH CREAM SAUCE 1 KG



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	801.100
Art. Name	Swedish Meatballs in Swedish Cream Sauce 1 kg
Spec. Version	2024.10

CONTACT

Supplier	Food Solutions B.V.
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LANGUAGES ON PRODUCT LABEL

NL	Zweedse Balletjes in Zweedse Roomsaus
FR	Boulettes suédoises à la sauce à la creme suédoises
DE	Schwedische Fleischbällchen in schwedischer Sahnesauce

INGREDIENTS

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

