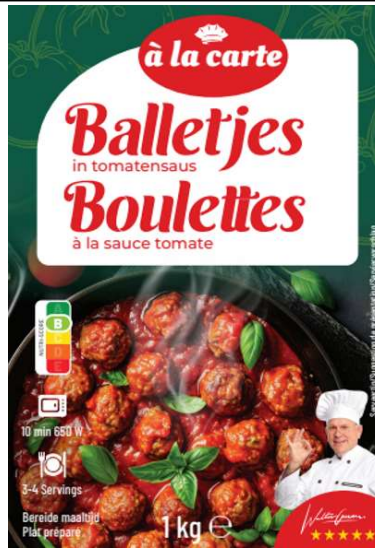


MEATBALLS IN TOMATOSAUCE 1 KG



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	809.100
Art. Name	Meatballs in Tomatosauce 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/W	bob@foodsolutions.online	www.foodsolutions.online

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	UK	NL	FR	DE
GLUTEN	GLUTEN	GLUTEN	GLUTEN	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	CHICKEN	KIP	POULET	HUHN
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumin.	Hülsenfr.
Spells	Spelt	Sorts	Zauber	BEEF	RUND	BOEUF	RIND
Kamut	Kamut	Kamout	Kamut	PORK	VARKEN	COCHON	SCHWEIN
Crustacean	Schaaldier	Crustacé	Krebstier	Root	Wortel	Racine	Wurzel
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				

y = **FAT LETTER**

n = normal letter

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 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.

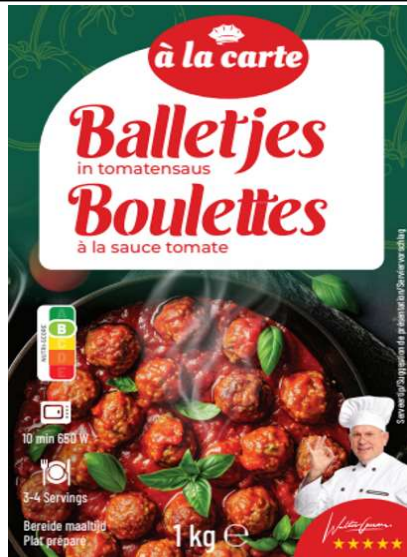
FRONT & BACK LABEL

	<p>1. Balletjes in tomatensaus / Ingrédients: 50% balletjes (40% rundvlees*, 40% varkensvlees*, ui, paneermel (DARINEMEEL, zout, gist), Ei, aardappelzetmeel, water, zout, specerijen), 50% tomatensaus (63,8% tomatenpulver, water, ui, suiker, gemodificeerd zetmeel (waxy maïs), bruine roker (suiker, kandjupulverstroop, karamel (suiker, water)), gistextract, groentebouillon (maltdextrine, natuurlijk aroma, tomatenpoeder, specerijen, specerijenextract, koolzaadolie), kippenbouillonconcentraat, zout, koolzadolie, uijpoeder, witte peper. *Dersprong EI. Bereidingswijze in de magnetron: prik enkele gaatjes in de folie, zet de schaal in de magnetron en verwarm gedurende 10 minuten op 650 Watt. Voor consumptie goed doorroeren. Gekoeld bewaren bij max. +7°C. Ongeopend te gebruiken tot de bovenzijde.</p> <p>2. Boulettes à la sauce tomate / Ingrédients: 50% boulettes (40% viande de porc*, 40% viande de boeuf*, oignon, chapelure (FARINE DE BLE, sel, levure), DEUF, amidon de pomme de terre, l'œuf, sel, épices), 50% sauce tomate (83,8% pulpe de tomate, eau, oignon, sucre, amidon modifié (maïs cireux), sucre brun (sucre, sirop de sucre candi, caramel (sucre, eau)), extrait de levure, bouillon de légumes (maltdextrine, arôme naturel, tomate en poudre, épices, extraits d'épices, huile de colza), concentré de bouillon de poulet, sel, huile de colza, oignon en poudre, poivre blanc). * Origine UE. Conseil de préparation au four à micro-ondes: percer le film, mettre la barquette au four à micro-ondes et chauffer pendant 10 minutes à 650 watts. Bien remuer avant consommation. A conserver au réfrigérateur à +7°C max. Non ouvert, à consommer jusqu'au voir dessus.</p> <p>3. Fleischbällchen in Tomatensauce / Zutaten: 50% Fleischbällchen (40% Schweinefleisch*, 40% Rindfleisch*, Zwiebeln, Paniermehl (WEIZENMEHL, Salz, Hefe), Ei, Kartoffelmehl, Wasser, Salz, Gewürze), 50% Tomatensauce (83,8% Tomatenpulver, Wasser, Zwiebel, Zucker, modifizierte Stärke (Weizenmais), brauner Zucker (Zucker, Kandiszucker Sirup, Karamell (Zucker, Wasser)), Hefeextrakt, Gemüsebrühe (Maltdextrine, natürliches Aroma, Tomatenpulver, Gewürze, Gewürzeextrakte, Rapeseil), Hähnchenbrühekonzentrat, Speisesalz, Rapeseil, Zwiebelpulver, weißer Pfeffer). * Ursprung EU. Zubereitungsweise in der Mikrowelle: Stechen Sie einige Löcher in die Folie, stellen Sie die Schale in die Mikrowelle und erhitzen Sie sie ungefähr 10 Minuten auf 650 Watt. Vor Verzehr gut vermischen. Im Kühlschrank bei bis +7°C aufbewahren. Ungeöffnet zu verbrauchen bis: siehe oben.</p> <p>Gemiddelde voedingswaarde/100g ; Valeurs nutritionnelles moyennes/100g ; Nährwerte/100 g : Energie/Energie: 372 kJ/89 kcal, Vetten: Matières grasses: Fett: 3,9g; waarvan verzadigde vetzuren:/dont acides gras saturés:/Oliven gesättigte Fettsäuren: 1,4g; Kohlenhydraten:/Glucides:/Kohlenhydrate: 70g; waarvan suikers:/dont sucres:/Zucker: 4,4g; Vezels:/Fibres alimentaires:/Ballaststoffe: 1,4g; Eiwitten:/Protéines:/Eiweiß: 5,9g; Zout:/Sel:/Salt: 0,71 g</p> <p>Food Solutions B.V., Vredenburg 71, 3511 BD Utrecht - Nederland</p> <p>8 720892 469809</p> <p>Netto gewicht/ Poids net/ Nettogewicht: 1 kg e</p>
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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.	
Contact	Bob Gutjahr	
Adress	Vredenburg 71	
Zipcode	3511 BD	
City	Utrecht	
Country	The Netherlands	
Phone	(+31) 6 55 72 42 02	
E/W	bob@foodsolutions.online	www.foodsolutions.online

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	UK	NL	FR	DE
GLUTEN	GLUTEN	GLUTEN	GLUTEN	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	CHICKEN	KIP	POULET	HUHN
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumin.	Hülsenfr.
Spells	Spelt	Sorts	Zauber	BEEF	RUND	BOEUF	RIND
Kamut	Kamut	Kamout	Kamut	PORK	VARKEN	COCHON	SCHWEIN
Crustacean	Schaaldier	Crustacé	Krebstier	Root	Wortel	Racine	Wurzel
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				

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
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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

CHICKENBALLS IN TOMATOSAUCE 1 KG



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	816.100
Art. Name	Chickenballs in Tomatosauce 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/W	bob@foodsolutions.online	www.foodsolutions.online

LANGUAGE ON LABEL

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

NL	Kipballetjes in tomatensaus
FR	Boulettes de poulet à la sauce tomate
DE	Hänchenbällchen in Tomatensoße

INGREDIENTS

50% chickenballs (76% chicken meat*, onion, EGG, breadcrumbs (WHEAT FLOUR, salt, yeast), potato flour, 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	532 kJ	127 kcal
Vetten/Matières Grasses/Fett	6,3 g	
<i>waarvan verzadigde vetzuren</i>	2,1 g	
<i>dont acides gras saturés</i>		
<i>davon gesättigte Fettsäuren</i>		
Koolhyd./Glucides/Kohlenhyd.	7,4 g	
<i>waarvan suikers</i>	3,3 g	
<i>dont sucres</i>		
<i>davon Zucker</i>		
Vezels/Fibre al./Ballaststoffe	1,1 g	
Eiwitten/Protéines/Eiweiß	8,3 g	
Zout/Sel/Salz	0,84 g	

ALLERGENS

UK	NL	FR	DE	UK	NL	FR	DE
GLUTEN	GLUTEN	GLUTEN	GLUTEN	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	CHICKEN	KIP	POULET	HUHN
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumineus	Hülsenfr.
Spells	Spelt	Sorts	Zauber	Beef	Rund	Bœuf	Rindfleisch
Kamut	Kamut	Kamout	Kamut	Pig	Varken	Cochon	Schwein
Crustacean	Schaaldier	Crustacé	Krebstier	Root	Wortel	Racine	Wurzel
EGG	EI	OEUF	EI				
Fish	Vis	Poisson	Fisch	y = FAT LETTER			
Peanuts	Pinda's	Cacahuètes	Erdnüsse	n = normal letter			
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				

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 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

LE Kipballetjes in tomatensaus / Ingrédients: 50% balletjes (76% kippenvlees*, ui, EI, paneermeel (TARWEMEEL, zout, gist), aardappelmeel, zout, specerijen), 50% tomatensaus (83,8% tomatenpulp, water, ui, suiker, gemodificeerd zetmeel (waxy maïs), brune suiker (suiker, kandijpulkstroep), karamel (suiker, water)), gistextract, groenteschuiften (malto-dextrine, natuurlijk aroma, tomatenpoeder, specerijen, specerijextracten, koolzaadolie), kippenbouillonconcentraat, zout, koolzaadolie, uiproef, witte peper. *Diersporg EU. **Bereidingswijze in de magnetron:** prik enkele gaatjes in de folie, zet de schaal in de magnetron en verwarm gedurende 10 minuten op 650 Watt. Voor consumptie goed doorroeren. Gekeeld bewaren bij max. + 7 C. Ongeopend te gebruiken tot: zie bovenzijde.

FR Boulettes de poulet à la sauce tomate / Ingrédients: 50% boulettes (76% viande de poulet*, oignon, BEIF, chapelure (FARINE DE BLE, sel, levure), amidon de pomme de terre, foin, sel, épices), 50% sauce tomate (83,8% pulpe de tomate, eau, oignon, sucre, amidon modifié (maïs croust), sucre brun (sucre, sirop de sucre candi, caramel (sucre, eau), extrait de levure, bouillon de légumes (malto-dextrine, arôme naturel, tomate en poudre, épices, extraits d'épices, huile de colza), concentré de bouillon de poulet, sel, huile de colza, oignon en poudre, poivre blanc). * Origine UE. **Conseil de préparation au four à micro-ondes:** percer le film, mettre la barquette au four à micro-ondes et chauffer pendant 10 minutes à 650 watts. Bien remuer avant consommation. À conserver au réfrigérateur à + 7 C max. Non ouvert, à consommer jusqu'au voir dessus.

DE Hähnchenbällchen in Tomatensauce / Zutaten: 50% Hähnchenbällchen (76% Hähnchenfleisch z.T. fein zerklüppert*, Zwiebeln, EIER, Paniermehl (WEIZENMEHL, Salz, Hefe), Kartoffelmehl, Salz, Gewürze), 50% Tomatensauce (83,8% Tomatensuppe, Wasser, Zwiebel, Zucker, modifizierte Stärke (Wachstmais), brauner Zucker (Zucker, Kandiszuckerrop, Karamell (Zucker, Wasser)), Hefeextrakt, Gemüsebrühe (Malto-dextrin, natürliches Aroma, Tomatenpulver, Gewürze, Gewürzeextrakte, Rapsöl), Hähnchenbrühkonzentrat, Speisesalz, Rapsöl, Zwiebelpulver, weißer Pfeffer. * Ursprung: EU. **Zubereitungsweise in der Mikrowelle:** Stechen Sie einige Löcher in die Folie, stellen Sie die Schale in die Mikrowelle und erhitzen Sie sie ungefähr 10 Minuten auf 650 Watt. Vor Verzehr gut verrühren. Im Kühlschrank bei bis + 7 C aufbewahren. Ungeöffnet zu verbrauchen bis: siehe oben.

Gemiddelde voedingswaarde/100g ; Valeurs nutritionnelles moyennes/100g ; Nährwerte/100 g ; Energie/Energie/Energie: 532 kJ/127 kcal, Vetten/Matières grasses/Fett: 6,3 g, waarvan verzadigde vetzuren=donc acides gras saturés/Mélange gras saturés: 2,1 g, Kohlenhydraten/Glucides/Kohlenhydrate: 24 g, waarvan suikers=donc sucres: davon Zucker: 3,3 g, Vezels/Fibres alimentaires/Balaststoffe: 1,1 g, Eiwitten/Protéines/Eiweiß: 8,3 g, Zout/Sel/Salt: 0,84 g

Food Solutions B.V., Vredenburg 71, 3511 BD Utrecht - Nederland

8 720892 469816

Netto gewicht/ Poids net/ Nettogewicht: 1 kg e

CHICKENBALLS IN TOMATOSAUCE 400 G



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	816.400
Art. Name	Chickenballs in Tomatosauce 400 g
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/W	bob@foodsolutions.online	www.foodsolutions.online

LANGUAGE ON LABEL

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

NL	Kipballetjes in tomatensaus
FR	Boulettes de poulet à la sauce tomate
DE	Hänchenbällchen in Tomatensoße

INGREDIENTS

50% chickenballs (76% chicken meat*, onion, EGG, breadcrumbs (WHEAT FLOUR, salt, yeast), potato flour, 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	532 kJ	127 kcal
Vetten/Matières Grasses/Fett	6,3 g	
<i>waarvan verzadigde vetzuren</i>	2,1 g	
<i>dont acides gras saturés</i>		
<i>davon gesättigte Fettsäuren</i>		
Koolhyd./Glucides/Kohlenhyd.	7,4 g	
<i>waarvan suikers</i>	3,3 g	
<i>dont sucres</i>		
<i>davon Zucker</i>		
Vezels/Fibre al./Ballaststoffe	1,1 g	
Eiwitten/Protéines/Eiweiß	8,3 g	
Zout/Sel/Salz	0,84 g	

ALLERGENS

UK	NL	FR	DE	UK	NL	FR	DE
GLUTEN	GLUTEN	GLUTEN	GLUTEN	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	CHICKEN	KIP	POULET	HUHN
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peultvrucht	Légumineus	Hülsenfr.
Spells	Spelt	Sorts	Zauber	Beef	Rund	Bœuf	Rindfleisch
Kamut	Kamut	Kamout	Kamut	Pig	Varken	Cochon	Schwein
Crustacean	Schaaldier	Crustacé	Krebstier	Root	Wortel	Racine	Wurzel
EGG	EI	OEUF	EI				
Fish	Vis	Poisson	Fisch	y = FAT LETTER			
Peanuts	Pinda's	Cacahuètes	Erdnüsse	n = normal letter			
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				

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
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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 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

NL Kipballetjes in tomatensaus / Ingrédients: 50% balletjes (76% kippenvlees*, ui, EI, paneermeel (TARWEMEEL, zout, gist), aardappelmeel, zout, specerijen), 50% tomatensaus (83,8% tomatenpulp, water, ui, suiker, gemodificeerd zetmeel (waxy maiz), brune suiker (suiker, kandispuikercroep, karamel (suiker, water)), gistextract, groentebouillon (maltodextrine, natuurlijk aroma, tomatenpoeder, specerijen, specerijextracten, koolzaadolie), kippenbouillonconcentraat, zout, koolzaadolie, uiproef, witte peper. *Diersoort EU. **Bereidingswijze in de magnetron:** prik enkele gaatjes in de folie, zet de schaal in de magnetron en verwarm gedurende 10 minuten op 650 Watt. Voor consumptie goed doorroeren. Gekeeld bewaren bij max. + 7 C. Ongeopend te gebruiken tot: zie bovenzijde.

FR Boulettes de poulet à la sauce tomate / Ingrédients: 50% boulettes (76% viande de poulet*, oignon, BEIF, chapelure (FARINE DE BLE, sel, levure), amidon de pomme de terre, l'eau, sel, épices), 50% sauce tomate (83,8% pulpe de tomate, eau, oignon, sucre, amidon modifié (maïs croust), sucre brun (sucre, sirop de sucre candi, caramel (sucre, eau)), extrait de levure, bouillon de légumes (maltodextrine, arôme naturel, tomate en poudre, épices, extraits d'épices, huile de colza), concentré de bouillon de poulet, sel, huile de colza, oignon en poudre, poivre blanc). * Origine UE. **Conseil de préparation au four à micro-ondes:** percer le film, mettre la barquette au four à micro-ondes et chauffer pendant 10 minutes à 650 watts. Bien remuer avant consommation. À conserver au réfrigérateur à + 7 C max. Non ouvert, à consommer jusqu'au voir dessus.

DE Hähnchenbällchen in Tomatensauce / Zutaten: 50% Hähnchenbällchen (76% Hähnchenfleisch z.T. fein zerklüppert*, Zwiebeln, EIER, Paniermehl (WEIZENMEHL, Salz, Hefe), Kartoffelmehl, Salz, Gewürze), 50% Tomatensauce (83,8% Tomatensuppe, Wasser, Zwiebel, Zucker, modifizierte Stärke (Wachstmais), brauner Zucker (Zucker, Kandiszuckerrop, Karamell (Zucker, Wasser)), Hefeextrakt, Gemüsebrühe (Maltodextrin, natürliches Aroma, Tomatenpulver, Gewürze, Gewürzeextrakte, Rapsöl), Hähnchenbrühkonzentrat, Speisesalz, Rapsöl, Zwiebelpulver, weißer Pfeffer. * Ursprung: EU. **Zubereitungsweise in der Mikrowelle:** Stechen Sie einige Löcher in die Folie, stellen Sie die Schale in die Mikrowelle und erhitzen Sie sie ungefähr 10 Minuten auf 650 Watt. Vor Verzehr gut verrühren. Im Kühlschrank bei bis + 7 C aufbewahren. Ungeöffnet zu verbrauchen bis: siehe oben.

Gemiddelde voedingswaarde/100g ; Valeurs nutritionnelles moyennes/100g ; Nährwerte/100 g ; Energie/Energie/Energie: 532 kJ/127 kcal, Vetten/Matières grasses/Fett: 6,3 g, waarvan verzadigde vetzuren/ dont acides gras saturés/ davon gesättigte Fettsäuren: 2,1 g, Kohlenhydraten/ Glucides/ Kohlenhydrate: 24 g, waarvan suikers/ dont sucres/ davon Zucker: 3,3 g, Vezels/Fibres alimentaires/Balaststoffe: 1,1 g, Eiwitten/Protéines/Eiweiß: 8,3 g, Zout/Sel/ Salz: 0,04 g

Food Solutions B.V., Vredenburg 71, 3511 BD Utrecht - Nederland

8 720892 469816

Netto gewicht/ Poids net/ Nettogewicht: 1 kg e

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/W	bob@foodsolutions.online	www.foodsolutions.online

LANGUAGE ON LABEL

Label always printed in language of country of sales. Max. 3 languages. Example Benelux 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	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	Chicken	Kip	Poulet	Huhn
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumineus	Hülsenfrucht
Spells	Spelt	Sorts	Zauber	BEEF	RUND	BOEUF	RIND
Kamut	Kamut	Kamout	Kamut	PORK	VARKEN	COCHON	SCHWEIN
Crustacean	Schaaldier	Crustacé	Krebstier	Root	Wortel	Racine	Wurzel
EGG	EI	OEUF	EI				
Fish	Vis	Poisson	Fisch	y = FAT LETTER			
PEANUTS	PINDA'S	Cacahuètes	Erdnüsse	n = normal letter			
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				

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 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

MEATBALLS IN PEANUTSAUCE 400 G



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	800.400
Art. Name	Meatballs in Peanut Sauce 400 g
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/W	bob@foodsolutions.online	www.foodsolutions.online

LANGUAGE ON LABEL

Label always printed in language of country of sales. Max. 3 languages. Example Benelux 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	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	Chicken	Kip	Poulet	Huhn
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumineus	Hülsenfrucht
Spells	Spelt	Sorts	Zauber	BEEF	RUND	BOEUF	RIND
Kamut	Kamut	Kamout	Kamut	PORK	VARKEN	COCHON	SCHWEIN
Crustacean	Schaaldier	Crustacé	Krebstier	Root	Wortel	Racine	Wurzel
EGG	EI	OEUF	EI				
Fish	Vis	Poisson	Fisch	y = FAT LETTER			
PEANUTS	PINDA'S	Cacahuètes	Erdnüsse	n = normal letter			
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				

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 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

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.	
Contact	Bob Gutjahr	
Adress	Vredenburg 71	
Zipcode	3511 BD	
City	Utrecht	
Country	The Netherlands	
Phone	(+31) 6 55 72 42 02	
E/W	bob@foodsolutions.online	www.foodsolutions.online

LANGUAGE ON LABEL

Label always printed in language of country of sales. Max. 3 languages. Example Benelux 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	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	Chicken	Kip	Poulet	Huhn
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumineus	Hülsenfr.
Spells	Spelt	Sorts	Zauber	BEEF	RUND	BOEUF	RIND
Kamut	Kamut	Kamout	Kamut	PORK	VARKEN	COCHON	SCHWEIN
Crustacean	Schaaldier	Crustacé	Krebstier	ROOT	WORTEL	RACINE	Wurzel
EGG	EI	OEUF	EI				
Fish	Vis	Poisson	Fisch	y = FAT LETTER			
Peanuts	Pinda's	Cacahuètes	Erdnüsse	n = normal letter			
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				

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 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.
Step 5	The lot code is connected to batch code and SU Nr. in ERP. 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

SWEDISH MEATBALLS IN SWEDISH CREAM SAUCE 400 G



0 - 7 C



PRODUCT SPECIFICATION

SPECIFICATION

Art. Nr.	801.400
Art. Name	Swedish Meatballs in Swedish Cream Sauce 400 g
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/W	bob@foodsolutions.online	www.foodsolutions.online

LANGUAGES ON PRODUCT LABEL

Label always printed in language of country of sales. Max. 3 languages. Example Benelux 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	Glutamate	Glutamaat	Glutamate	Glutamat
WHEAT	TARWE	BLÉ	WEIZEN	Chicken	Kip	Poulet	Huhn
Rye	Rogge	Seigle	Roggen	Coriander	Koriander	Coriandre	Koriander
Barley	Gerst	Orge	Gerste	CORN	MAIS	MAIS	MAIS
Oats	Haver	Avoine	Hafer	Legume	Peulvrucht	Légumineus	Hülsenfr.
Spells	Spelt	Sorts	Zauber	BEEF	RUND	BOEUF	RIND
Kamut	Kamut	Kamout	Kamut	PORK	VARKEN	COCHON	SCHWEIN
Crustacean	Schaaldier	Crustacé	Krebstier	ROOT	WORTEL	RACINE	Wurzel
EGG	EI	OEUF	EI				
Fish	Vis	Poisson	Fisch	y = FAT LETTER			
Peanuts	Pinda's	Cacahuètes	Erdnüsse	n = normal letter			
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				

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
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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 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