

Product specification

Half

| | |
|--------------|-----------------------------|
| Date | 01-24-25 |
| Version | 3 |
| Verification | 01-24-25 |
| Contact | Kwaliteit@schaapholland.com |

General

| | |
|----------------------|----------------------|
| Product name | BF - Table fine 10kg |
| Article number | 801014 |
| EAN-code | 8716447002942 |
| Net weight per piece | 10000 grams |

Packaging

| | |
|--------------------|------------------------------|
| Brand | Blue |
| Packaging type | Folder packaging |
| Dimensions (cm) | 58x32x10.5 cm |
| Packaging material | OPA/PE |
| Packaging method | Under a protected atmosphere |

Nutritional values per 100

| | |
|---------------------------|---------|
| Energy | 371kJ |
| | 88 kcal |
| Fats | 0.0g |
| - of which Saturated Fats | 0.0g |
| Carbohydrates | 19g |
| - of which Sugars | 1 g |
| Fibers | 1.8g |
| Proteins | 2 g |
| Salt | 0.01g |
| Sodium | |
| Vitamine B6 | 0.3mg |
| Vitamine C | 14 mg |

*Reference intake of an average adult (8400 kJ / 2000 kcal)

Ingredients Declaration

Potato
Antioxidant E222 (sulfite)

C.o.O.

NL, BE, LU, DE
NL

Physical Properties

| | |
|-------|-------------|
| Shape | Half |
| Color | Yellow |
| Smell | Product own |
| Taste | Product own |
| Size | 20-60 grams |

Traceability & Shelf Life

| | |
|---------------------|---------------------------------|
| Traceability | Production code + time |
| Minimum Shelf Life | 7 days after delivery |
| After Opening | Refrigerate for max 24h. |
| Storage Conditions | between 2°C and +7°C |
| Emergency Situation | Do not exceed 7°C for over 24h. |

Microbiological Data

| | |
|------------------------|--------------|
| Escherichia coli | <10 cfu/g |
| Bacillus Cereus | <10 cfu/g |
| Listeria Monocytogenes | Absent / 25g |
| Salmonella | Absent / 25g |

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Allergen Information

Regulated Allergens

| | |
|-------------------------|---|
| 01. Gluten | - |
| 02. Crustaceans | - |
| 03. Egg | - |
| 04. Fish | - |
| 05. Peanuts | - |
| 06. Soy | - |
| 07. Milk | - |
| 08. Nuts | - |
| 09. Celery | - |
| 10. Mustard | - |
| 11. Sesame | - |
| 12. Sulfite (E220-E228) | + |
| 13. Lupin | - |
| 14. Mollusks | - |

(+ = Contains, - = Free from, ? = May contain traces)

Additional Allergens

| | |
|---------------------------|---|
| 20. Lactose | - |
| 21. Cocoa | - |
| 22. Glutamate (E620-E625) | - |
| 23. Chicken Meat | - |
| 24. Coriander | - |
| 25. Corn | - |
| 26. Legumes | - |
| 27. Beef | - |
| 28. Pork | - |
| 29. Carrot | - |

Chemical Properties

Pesticide Residues
Heavy Metals, Dioxins, PAHs
Solanine
Sulfite

e.g. EU 396/2005, 750/2010, 10/2011, 559/2011
including EU 1881/2006
Variety list
Max 50 mg/kg

GMO-Free Declaration

The product in question is produced without the use of genetically modified organisms and/or derived products. All relevant precautions have been taken to prevent contamination with genetically modified organisms and/or derived products. According to EU 1129/2003 and 1130/2003.

Radiation-Free Declaration

The product in question is produced without the use of irradiation and/or derived products.

Quality Management

The products of Schaap Holland are produced according to standards set in a quality management system. This system is certified according to IFS Food standards. On our website, www.schaapholland.nl, you can find the latest version of the obtained certificate.

Cooking Instructions

| | |
|---------|--------------------------------|
| Steamer | 40 minutes at 100°C |
| Pan | 20-25 minutes in boiling water |