Product specification Unpeeled quarters

Date Version Verification Contact

6-02-25 22 6-02-25 Kwaliteit@schaapholland.com

General

Product name Article number EAN-code Net weight per piece

Packaging

Brand Packaging type Dimensions (cm) Packaging material Packaging method

Poldergold Vacuum packed 30x20x5 cm Pet/PA/PP

806016 8716447001020

2000 grams

PG - Skin-on herb oil SV 2kg

Nutritional values per 100

Energy	491 KJ
	117 kcal
Fats	5.4g
 of which Saturated Fats 	0.6g
Carbohydrates	14.9g
 of which Sugars 	0.7g
Fibers	1.8g
Proteins	1.4g
Salt	0.32g
Sodium	
Vitamine B6	
Vitamine C	
*Reference intake of an average adult (8400	kl / 2000 kcal)

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

Ingredients Declaration

Potato (95%)

NL, BE, LU, DE

Marinade (5%) (rapeseed oil, fully hydrogenated rapeseed oil, salt, sugar, natural flavouring, herbs, garlic, onions, tomatoes, spices, yeast extract)

C.o.O.

DE





Physical Properties

Shape Color Smell Taste Size

Traceability & Shelf Life

Traceability Minimum Shelf Life After Opening **Storage Conditions Emergency Situation**

Microbiological Data

Escherichia coli **Bacillus Cereus** Listeria Monocytogenes Salmonella **Clostridium Perfringens** Staphylococcus aureus

Unpeeled potato quarters **Red spiced** Seasoned Seasoned

Prod. code + recipe no. + time 28 days after delivery Refrigerate for max 24h. between 2°C and +7°C Do not exceed 7°C for over 24h.

<10 cfu/g <10 cfu/g Absent / 25g Absent / 25g <10 cfu/g <10 cfu/g



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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, ? = May contain traces)
 - = Free from,

20. Lactose

Additional Allergens

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

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

Oven Frying pan 15 minutes at 200°C 5-8 mins



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