

Product specification

Half

Date 01-15-25
Version 15
Verification 01-15-25
Contact Kwaliteit@schaapholland.com

General

Product name PG - Table Fine Floury 1kg
Article number 801001
EAN-code 8716447001358
Net weight per piece 1000 grams



Packaging

Brand Poldergold
Packaging type Folder packaging
Dimensions (cm) 28x18x5 cm
Packaging material Pet-O/PE-barrier
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
Vitamined B6 0.3mg
Vitamined C 14 mg

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

Ingredients Declaration

Potato

C.o.O.

NL, BE, LU, DE

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 8 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 10 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