Product specification **Half**

Date Version Verification Contact 01-15-25 6 01-15-25 Kwaliteit@schaapholland.com

General

Product name Article number EAN-code Net weight per piece

Packaging

Energy

Brand Packaging type Dimensions (cm) Packaging material Packaging method

Nutritional values per 100

| chergy | 3/1KJ |
|---|---------|
| | 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)

Poldergold Folder packaging 37x30x8 cm PA-O/PE

PG - Table fine waxy 5kg

801006

C.o.O.

NL

NL, BE, LU, DE

8716447001600

5000 grams

Under a protected atmosphere

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



Production code + time 7 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



Oogstweg 7, Biddinghuizen 8256SB, The Netherlands www.schaapholland.nl T:+31 (0) 321 33 50 50



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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

Pan

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



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