# Product specification **Potato puree**

Date Version Verification Contact

01-31-25 7 01-31-25 Kwaliteit@schaapholland.com

## General

Product name Article number EAN-code Net weight per piece

### Packaging

Brand Packaging type Dimensions (cm) Packaging material Packaging method Blue Vacuum 40x30 cm PE/PA/PE blauw

BF - Potato puree 4kg

807005 8716447003024

4000 grams

### Nutritional values per 100

Energy	405 KJ
	96 kcal
Fats	2.9g
<ul> <li>of which Saturated Fats</li> </ul>	0.7g
Carbohydrates	14.8g
<ul> <li>of which Sugars</li> </ul>	1 g
Fibers	1.3g
Proteins	2.1g
Salt	0.62g
Sodium	0.003g
Vitamine B6	
Vitamine C	

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

### **Ingredients Declaration**

Potato (80%)
Whole MILK (17.33%)
Sunflower oil (2%)
Salt (0.60%)
Nutmeg (0.019%)
White pepper (0.020%)
Black pepper (0.020%)
Turmeric (0.013%)

### C.o.O. NL BE NL NL DE DE DE

DE



### **Physical Properties**

Shape Color Smell Taste Size

### **Traceability & Shelf Life**

Traceability Minimum Shelf Life After Opening Storage Conditions Emergency Situation

### **Microbiological Data**

Aerobic bacterial count Enterobacteriaceae Bacillus cereus Staphylococcus aureus Listeria Monocytogenes Campylobacter Salmonella Escherichia coli Clostridium Perfringens Yellow Product own Product own

Production code + time 14 days Refrigerate for max 24h. between 2°C and +7°C Do not exceed 7°C for over 24h.

<10000000 <10000 <5000 <1000 Absent/ 25 g Absent/ 25 g <10 <10



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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

### **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 Microwave Au bain-marie

25 min at 100°C (100% steam) Heat for approx. 1 minute per 100g of product at 800 to 1000 Watts Warm up in hot water in the package for 25 minutes



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