

## Product specification

# Low-salt potato puree

Date	01-22-25
Version	1
Verification	01-22-25
Contact	Kwaliteit@schaapholland.com

### General

Product name	OF - Low-salt potato puree 4kg
Article number	807007
EAN-code	87146447003048
Net weight per piece	4000 grams

### Packaging

Brand	Orange
Packaging type	Vacuum
Dimensions (cm)	40x30 cm
Packaging material	PE/PA/PE Oranje
Packaging method	



### Nutritional values per 100

Energy	407 KJ
	96 kcal
Fats	2.9g
- of which Saturated Fats	0.7g
Carbohydrates	14.9g
- of which Sugars	1 g
Fibers	1.3g
Proteins	2.1g
Salt	0.09g
Sodium	0.003g
Vitamine B6	
Vitamine C	

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

### Physical Properties

Shape	
Color	Yellow
Smell	Product own
Taste	Product own
Size	

### Traceability & Shelf Life

Traceability	Production code + time
Minimum Shelf Life	14 days
After Opening	Refrigerate for max 24h.
Storage Conditions	between 2°C and +7°C
Emergency Situation	Do not exceed 7°C for over 24h.

### Ingredients Declaration

Potato (80%)
Whole MILK (17.33%)
Sunflower oil (2%)
Salt (0.07%)
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

### Microbiological Data

Aerobic bacterial count	<10000000
Enterobacteriaceae	<10000
Bacillus cereus	<1000
Staphylococcus aureus	<500
Listeria Monocytogenes	<100
Campylobacter	Absent/ 25 g
Salmonella	Absent/ 25 g
Escherichia coli	<10
Clostridium Perfringens	<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](http://www.schaapholland.nl), you can find the latest version of the obtained certificate.

## Cooking Instructions

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