

jan gevers

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all bak

SPECIFICATION

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Version: 2
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PRODUCT IDENTIFICATION

Product code	36971
Product name	FRIKANDELBROODJE 169 g
Physical condition	Quick-frozen, Ready to Bake
Brand	All Bak
EAN code	5414657015297
Sales unit	Carton
Pieces per sales unit	90 Piece / 1 Carton

INGREDIENTS

sausage (41%) (mechanically recovered meat (chicken) (52%), water, collagen (chicken) (13%), breadcrumbs (WHEAT flour, water, salt, yeast), salt, WHEAT starch, SOYA protein hydrolysate, onion powder, dried onion, spices, antioxidant (sodium erythorbate), acid (citric acid), emulsifiers (diphosphates, polyphosphates), flavour enhancer (monosodium glutamate)), WHEAT flour, water, palm fat, yeast, rapeseed oil, sugar, iodised salt (salt, potassium iodate), emulsifier (mono- and diglycerides of fatty acids), lemon juice concentrate, salt, gluten (WHEAT), flour treatment agent (ascorbic acid).

PHYSICAL APPEARANCE FOR 1 PIECE

Weight	169 g +/- 5 g
Length	18 cm +/- 1 cm
Height	3,5 cm +/- 0,5 cm

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C. Do not refreeze after defrosting.		
Shelf Life after production	6 month(s)		
	Time	Temperature	Comments
Defrosting	15 - 30 min	22 °C	
Baking	25 min	175 °C	

AVERAGE NUTRITIONAL VALUE FOR 100G

Energy	1213 kJ - 291 kcal
Fat	17 g
of which saturates	7,5 g
Carbohydrate	25 g
of which sugars	2,6 g
Fibre	1,4 g
Protein	8,4 g
Salt	1,5 g

ALLERGENS		
	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
<i>wheat</i>	+	
<i>rye</i>	-	-
<i>barley</i>	-	-
<i>oats</i>	-	-
<i>spelt</i>	-	-
<i>kamut</i>	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	
Milk and products thereof (including lactose)	-	+
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		
<i>almonds</i>	-	+
<i>hazelnuts</i>	-	+
<i>walnuts</i>	-	-
<i>cashews</i>	-	-
<i>pecan nuts</i>	-	-
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	-
<i>macadamia nuts</i>	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

PACKAGING (Outer Dimensions)

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
Primary packaging							
plastic bag	HDPE 02	23 g	590 mm	880 mm	-	-	1 x 90 pieces
Secondary packaging							
box	paper PAP22	816,4 g	595 mm	399 mm	136 mm	-	1 x 90 pieces
label	paper PAP22	3 g	300 mm	105 mm	-	-	-

PALLET CONFIGURATION

Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	15,2 kg	Sales unit/layer	4
Gross weight Sales unit	16,0 kg	Layers/pallet	11
Total pallet height (pallet incl.)	165 cm	Sales unit/pallet	44

MICROBIOLOGY

	m	M	BBD (M)
Total aerobic mesophilic germ count	-	1.000.000 CFU/g	10.000.000 CFU/g
Yeasts	-	1.000.000 CFU/g	1.000.000 CFU/g
Moulds	-	1.000 CFU/g	1.000 CFU/g
E. coli	-	1.000 CFU/g	1.000 CFU/g
Bacillus cereus	-	1.000 CFU/g	1.000 CFU/g
Staphylococcus aureus	-	1.000 CFU/g	1.000 CFU/g
Listeria monocytogenes	-	100 CFU/g	100 CFU/g

GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. The information is up to date and correct to the best of our knowledge.