

Product specification 86110322
Version

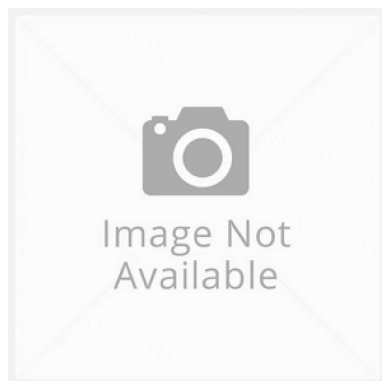
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Article information

Article number : 86110322
 Article name : Vegetarian chickenless dippers, NL
 Sales unit : ca 31g 16x5pc in cbl 11
 Condition : Frozen
 Shelf life : 730 days (taken from production)
 Storage temperature : -18 °C
 Class : -

Claim(s)

Vegan

Photo

Country of origin

Produced in The Netherlands

Ingredient declaration

water, **wheat** flour (**wheat**),
 vegetable protein (**soy protein isolate, soy, wheat, pea**) (**soy protein isolate, soy, wheat**),
 vegetable oils (corn, sunflower, coconut in varying proportions), starch (potato, **wheat**) (**wheat**),
 natural aroma (**gluten**), spices, thickener (E461), **wheat fibres, rice (wheat)**, vinegar,
 breadcrumbs (**wheat**) (**wheat**), salt, buffered vinegar powder (preservative ingredient),
 modified **wheat starch (wheat starch)**, emulsifier (E322), herbs, colouring agent (E160c),
 acidity regulator (E330), mineral (iron), vitamin B12

Metal detection

Metal detection has been conducted.

Microbiological criteria

	Expiry date (cfu/g)	
<i>Salmonella spp.</i> **	not detected in 25g	** only for peeled eggs

(Based on EC 2073/2005)

Nutritional values

per 100 gram

Energy	224.0 kcal
Energy	939.0 kJ
Fat	9.2 g
of which saturates	1.8 g
Carbohydrates	21.7 g
of which sugars	0.7 g
Protein	11.3 g
Salt	0.9 g

The nutritional value has been determined using calculations (of the supplier).

Legal allergens

Cereals containing gluten and products thereof	present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	not present

Method of preparation

Caution: do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

Organoleptic standards

Taste	: characteristic for product.
Smell	: characteristic for product.
Colour	: characteristic for product.
Structure	: characteristic for product.

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (EU) 37/2010 and other applicable legislation.

The primary packaging material is in accordance with (EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging