

BAG-SMTH COCONUT CRUSH CR VEG - 15x150g

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<i>Ctry of manuf.</i>	Belgium	<i>Style</i>	
<i>Variety</i>		<i>Size</i>	
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	18 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	354,950 kJ
Crustaceans	-	Energy	84,230 kcal
Eggs	-	Fat	3,680 g
Fish	-	Saturated Fatty Acids	3,450 g
Peanuts	-	Carbohydrates	10,610 g
Soybeans	-	Sugars	10,270 g
Milk	-	Fibers	1,360 g
Nuts	-	Proteins	0,840 g
Celery	-	Salt	0,010 g
Mustard	-	Sodium	2,140 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 526,500 KG		Gross 665,500 KG		Height 1 840 MM	
#Layer/pal.	#Box/layer	#Box/pal.		Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
13	18	234		2,250	2,750	15	0,150
Box height	120,00 mm	Box length	256,00 mm	Box width	190,00 mm		
EAN box	5410355324488						
HS code	2008979890						

Packaging				
Weight foil (g)	3,646		Thickness foil (mm)	0,070
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage			
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable			
Seals	100% closed, strong neat. Cases: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.			
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.			

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Production Control			
HACCP	A HACCP plan has to be implemented.		
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)		
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)		
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"		
Declaration			
pineapple, coconut cream (coconut extract, water)			
Composition			
Code	Description	Country of origin	Amount
1453	PINEAPPLE	Costa Rica	85%
6654	COCOSCREAM (coconut extract, water)	Indonesia, Sri Lanka	15%

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PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Foreign Material	Foreign Material: Any foreign non-vegetable material or toxic vegetable material	/1000G	PC			0
quality ingredients cfr						

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Homogeneous color typical for each ingredient
Flavour	Each ingredient to retain its own natural characteristic flavour
Texture	Firm yet tender with an absence of any fibrousness

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Enterobacteriaceae		CFU/G			1000	10000
E.coli		CFU/G			10	100
Staphylococcus aureus		CFU/G			100	1000
Listeria mono.		CFU(25)G			0	10
Salmonella		CFU/25G			0	0