

BAG-SMTH BLUE BLAST CR - 15x150g

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<i>Ctry of manuf.</i> Belgium	<i>Style</i>
<i>Variety</i>	
<i>GMO status</i> Absence cfr EC 1829/2003 and 1830/2003	<i>Size</i>
<i>Storage temp</i> -20°C (General)	<i>Ionisation status</i> No ionisation
<i>Agrochemicals</i> Cfr EC & Ind.Country legislation	<i>Assured status</i>
<i>Heavy metals</i> Cfr EC & Ind.Country legislation	<i>Shelf life</i> 18 months
<i>Other contam</i> Cfr EC & Ind.Country legislation	
Allergen status	Nutritional data (per 100g)
Gluten -	Energy 214,110 kJ
Crustaceans -	Energy 50,560 kcal
Eggs -	Fat 0,100 g
Fish -	Saturated Fatty Acids 0,010 g
Peanuts -	Carbohydrates 10,550 g
Soybeans -	Sugars 10,200 g
Milk -	Fibers 1,500 g
Nuts -	Proteins 0,700 g
Celery -	Salt 0,020 g
Mustard -	Sodium 8,300 mg
Sesame seeds -	
Sulphur dioxide / sulphites -	
Lupin -	
Molluscs -	

Packaging	
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.
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, ...)

Production Control			
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			
peach, apple (apple, antioxidant: ascorbic acid, acidity regulator: citric acid), pineapple, banana (banana, antioxidant: ascorbic acid, acidity regulator: citric acid), water, lime juice, spirulina powder (spirulina, trehalose, E331)			
Composition			
Code	Description	Country of origin	Amount

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