
	Versiedatum: 10-08-2015	
	Versie 1.0	
	Pagina: 1 van 5	
<b>ONTVANGEN</b> <b>Door Tom om 14:32,7-9-21</b>		
Doc.code en naam:	<b>INK-F-08 Product Specification</b>	

Enrico article nr:	336201	Date:	07-01-2019
Article name:	Peppadew® with cream cheese	Signature:	
Supplier:	Enrico BV		
E-mail:	quality@enrico.nl		
Telephone nr:	31(0)20 4622724		
Certification:	BRC		

### 1. Name of the product


Marketing name	Peppadew® with cream cheese
Legal product name	Peppadew® stuffed with cream cheese in sunflower oil

### 2. Pictures

Picture without packaging	
Picture with packaging	
Picture of trade unit	

### 3. Product characteristics

Appearance	Fresh	
Taste	Creamy, sweet piquanté	
Smell	Pepper	
Consistency/texture	Medium, soft	
Color	Red / white	
Measurements	minimum	maximum
Diameter (mm)	24	36
Weight (g)	6 gram	10 gram

	Versiedatum:	10-08-2015
	Versie	1.0
	Pagina:	2 van 5
Doc.code en naam:	<b>INK-F-08 Product Specification</b>	

#### 4. Product and packaging information

Country of production:	The Netherlands
Explanation of the composition of production code/lot number:	Production code is based on the production day
Minimum shelf life at delivery (in days):	28
Shelf life after opening (in days):	Limited shelf life after opening
Notation of expiry date:	dd-mm-yy
Location of expiry date:	On label

Temperature at delivery:	< 7°C
Storage advice:	< 7°C
Storage advice after opening:	< 7°C

Net weight:	1000 g
Drained weight:	700 g
Gross weight:	1050 g

Product pasteurized:	N
Product sterilized:	N
Product vacuum packed:	N
Product packaged in a protective atmosphere:	N
Product irradiated:	N
Product GMO free:	Y

E-sign (estimate sign):	N.a.
EG-admission number (for dairy, meat and fish products):	NL Z0958 EG


Size of consumer packaging (depth x width x height) in mm:	133*130 mm
Size of trade unit (depth x width x height) in mm:	405 x 270 x 130
Kind of consumer packaging:	Plastic cup
Kind of trade unit:	Cardboard box

EAN-13 CODE on consumer packaging:	8717591315599
EAN-13 CODE on trade unit:	N.a.
Intrastat number:	20059910

#### 5. Information regarding packaging tax

Consumer packaging		
Name of packaging	Kind of material	Weight of material gram
Cup	Plastic	40 g
Lid	Plastic	10 g (incl. label)
Label	Plastic	1 g

Packaging trade unit		
Name of packaging	Kind of material	Weight of material gram
Cardboard box	Cardboard	430 g (incl. label)
Label	Paper	1 g

	Versiedatum:	10-08-2015
	Versie	1.0
	Pagina:	3 van 5
Doc.code en naam:	<b>INK-F-08 Product Specification</b>	

## 6. Logistic information


Number of products per trade unit:	6
Number of trade units per pallet layer:	6
Number of layers per pallet:	8
Number of trade units per pallet:	48
Pallet type (and size cm x cm x cm):	Europallet (120 x 80 x 14)
Total height of pallet:	122 cm
Total weight of trade unit:	6.730 g
Total weight of pallet:	348 kg

## 7. Production process

The Peppadew® pepper is stuffed with cream cheese and put into the bucket.  
The bucket is filled with sunflower oil, labelled, metal detected, final check and stored cool.

## 8. Ingredients in final product (according to European regulation)

Ingredients and sub ingredients	%	Country of origin
<b>Cream cheese</b>	<b>35</b>	The Netherlands
Pasteurized milk		The Netherlands
Cream		The Netherlands
Salt		The Netherlands
Thickener: locust bean gum		Italy
Cheese culture		The Netherlands
Microbial rennet		The Netherlands
<b>Peppadew® peppers</b>	<b>34</b>	South Africa
Peppers		South Africa
Sugar		South Africa
Vinegar		South Africa
Salt		South Africa
Antioxidant: citric acid		China
Antioxidant: ascorbic acid		China
Firming agent: E509		Italy
Preservative: E202		China
<b>Sunflower oil</b>	<b>30</b>	Romania, Russia, Ukraine, Hungary, Austria, France, Spain, Poland, Slovakia, Czech Republic, Moldova, Uruguay, Germany, Bulgaria, South Africa, Argentina
<b>Basil</b>		The Netherlands


	Versiedatum:	10-08-2015
	Versie	1.0
	Pagina:	4 van 5
Doc.code en naam: <b>INK-F-08 Product Specification</b>		

## 9. Allergens ('+' present / '-' absent)

LeDa nr.	Allergen	Recipe contains	May contain
	Legal allergens		
1.1	Wheat	-	-
1.2	Rye	-	-
1.3	Barley	-	-
1.4	Oats	-	-
1.5	Spelt	-	-
1.6	Kamut	-	-
1	<i>Gluten</i>	-	-
2.0	Crustaceans	-	-
3.0	Egg	-	-
4.0	Fish	-	-
5.0	Peanuts	-	-
6.0	Soy	-	-
7.0	Milk	+	-
8.1	Almonds	-	-
8.2	Hazelnuts	-	-
8.3	Walnuts	-	-
8.4	Cashews	-	-
8.5	Pecan nuts	-	-
8.6	Brazil nuts	-	-
8.7	Pistachio nuts	-	-
8.8	Macademia/Queensland nuts	-	-
8	<i>Nuts</i>	-	-
9.0	Celery	-	-
10.0	Mustard	-	-
11.0	Sesame	-	-
12.0	Sulphur dioxide and sulphites (E220-E228) > 10 mg/kg	-	-
13.0	Lupin	-	-
14.0	Molluscs	-	-
	Additional allergens	-	-
20.0	Lactose	+	-
21.0	Cocoa	-	-
22.0	Glutamates (E620-E625)	-	-
23.0	Chicken meat	-	-
24.0	Coriander	-	-
25.0	Corn/maize	-	-
26.0	Legumes	-	-
27.0	Beef	-	-
28.0	Pork	-	-
29.0	Carrot	-	-

## 10. Method of preparation

Optionally drain before use.  
Ready to eat.

	Versiedatum:	10-08-2015
	Versie	1.0
	Pagina:	5 van 5
Doc.code en naam:	<b>INK-F-08 Product Specification</b>	

## 11. Logo's and certificates

	Y/N
Kosher	N
Halal	N
Organic	N
Vegetarian	Y
Vegan	N
Protected Geographical Status (PGI,PDO,TSG)	N

## 12. Nutritional value based on 100 g product

Nutritional information	Value per 100 g	Analysed/calculated
Energy	879 kJ 212 kcal	Calculated
Fat	17,4 g	Calculated
of which saturates	8,3 g	Calculated
Carbohydrate	9,6 g	Calculated
of which sugars	9,1 g	Calculated
Fibre	0,9 g	Calculated
Protein	3,8 g	Calculated
Salt	0,7 g	Calculated

## 13. Microbiology

Parameter	At best before date
<i>Bacillus cereus</i>	<1500 CFU/g
<i>Campylobacter jejuni</i>	Absent in 25 g
<i>Clostridium botulinum</i>	Absent in 25 g
<i>Clostridium perfringens</i>	<1000 CFU/g
<i>Escherichia - coli</i>	<100 CFU/g
<i>Listeria monocytogenes</i>	Absent in 25 g
Salmonella	Absent in 25 g
<i>Staphylococcus aureus</i>	<100 CFU/g

cfu/g = colony forming unit per gram

## 14. Other

The product is free from foreign bodies (glass, metal, wood, plastic):	Y
Metal detection:	2.0 mm Fe
	3.0 mm Non Fe
	4.0 mm Stainless steel
Where in the production process is the metal detector installed?	At the end of the process, after the packaging has been closed.
Testing frequency:	At start of production and at least 2 times per shift.
Sieves:	No
X-ray:	No
Magnets:	No
Other comments/warnings:	NA