



PRODUCT SPECIFICATION

EVENTICA BV

PS05/4

VERSION 1

Date 01 06 2021

COMPANY INFORMATION

Name	Eventica BV
Address	Kaarderslaan 1, 9160 Lokeren
Telephone	09 336 66 87
Approval number	105274-H B105274
CEO	Tony Nai (0497 32 05 55)
Contact person	Lana Birlouet (0468 12 38 12)
e-mail	info@eurodumplings.com

1. PRODUCT COMPOSITION

PRODUCT	Beef Dumplings with black pepper
LOGO	Meirun
WEIGHT BAG	410 g
INTERNAL CODE	F054B
EAN	5419980 136022
PACKAGING BAG	Doypack
WEIGHT CARTON	9.84 kg (24 bags)
INTERNAL CODE	F054
EAN	5419980136039
PACKAGING BOX	American box with airholes, type Fefco 0201, glued, with airholes
SUPPLIER	Eventica BV, Kaarderslaan 1 9160 Lokeren

Ingredients: wheat flour (27%), beef (26%), water, onion, carrot, black pepper(0.3%) , soy sauce (water, soybeans, salt, wheat flour, E202), vegetable oil (soy), yeast extract, baking soda, salt, sugar, spring onion, ginger. Beef: born/bred/slaughtered in EU.

营养成分表 / Nutritional values / Voedingswaarden / Valeurs nutritionnelles / Nährwerte

5x20g/100g	/100g	NRV%
能量 / Energy/ Energie / Énergie / Energie	875 KJ 209Kcal	10.4 %
脂肪 / Fat/ Vetten / Matières grasses / Fett	9.3 g	13.2 %
-饱和脂肪 / of which saturated fatty acids / waarvan verzadigde vetzuren / dont acides gras saturés / davon gesättigte Fettsäuren	3.8 g	19.1 %
碳水化合物/ Carbohydrates/ Koolhydraten / Glucides / Kohlenhydrate	24.0 g	9.3 %
-糖 / of which sugars / waarvan suikers / dont sucres / davon Zucker	2.3 g	2.6 %
蛋白质 / Proteins/ Eiwitten / Protéines/ Eiweiße	6.6 g	13.3%
盐 / Salt/ Zout / Sel / Salz	1.2 g	19.9%



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ALLERGENS	Presence	Presence on site	Absence
Cereals containing gluten	x		
Crustaceans		x	
Eggs			x
Fish			x
Peanuts			x
Soy	x		
Milk			x
Nuts			x
Celery		x	
Mustard			x
Sesame seeds			x
Sulphur dioxide and sulphites			x
Lupin			x
Molluscs			x

The producer guarantees that the food conditions are in accordance with EU Regulation 1169/2011.

CHARACTERISTICS AND LOGISTICS	
Shelf life	12 months
Packaging	410g
Storage	Keep frozen at -18°C 'Do not refreeze a product after defrosting.'

MICROBIOLOGICAL STANDARDS PER GRAM			
Parameter	Target	Tolerance	Use by date/ Best before date
Aerobic mesophilic count	5×10^5	5×10^6	3×10^7
E. coli	5×10^2	5×10^3	5×10^3
Salmonella spp.	Absence in 25g	Absence in 25g	Absence in 25g
Listeria monocytogenes	Absence in 25 g	<100/g	100
Campylobacter spp. (poultry)	Absence in 25g	100	100

The producer guarantees that the product does not contain any ingredients subject to compulsory labelling under Regulation (EC) 1829/2003 and 1830/2003.