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FAVV/ANT/

Technische specificaties

Artikelcode **ASHVS08**
Versie **06-11-2014**
800 g e **GEZOUTEN ANSJOVISFILETS**

Ingrediënten

ansjovisfilets 72,5 % (Engraulis encrasicolus), zonnebloemolie, zout

Land van oorsprong	Maroc
Sanitaire erkenning	Ma 1363
Netto gewicht	800 g e
Uitgelekt gewicht	580g
Ean nr produkt	5425001780259
Ean nr karton	5425001780488
Houdbaarheidsduur in dagen	270
Stockage temperatuur	+2° / +4° C
Verpakking	Vacuüm

Logistieke gegevens

Type verpakking	pot 800g
Afmetingen	Dia180xH58mm
Omverpakking	karton
Inhoud	4 x 800g
Bruto gewicht	3,680kg
Afmetingen	360x185xH120mm
Kartons per laag	12
Aantal kartons per palet	156
Brutogewicht palet	593kg
Palethoogte	1725mm

Gemiddelde voedingswaarde per 100g uitgelekt

Energie	785 kJ	187 kcal
Vetstoffen	9,2 g	
waarvan verzadigde	1,1 g	
Koolhydraten	1,2 g	
waarvan suikers	0,0 g	
Eiwitten	24,9 g	
Zout	14,9 g	

Microbiologische tolerantie op vers product

Totaal aerob kiemgetal 30°C	10e6 CFU/g
Gisten	10e4 CFU/g
Schimmels	10e3 CFU/g
E.Coli	10e2 CFU/g
Coagulase pos. Staphylococcen	10e3 CFU/g
Salmonella	0/25 g
Listeria monocytogenes	0/25 g
Clostridium Perfringens 37°C	10e2 CFU/g

Physico-chemische normen

pH:	< 4,5
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Allergenen lijst

	Ja	Neen
Gluten	☐	☒
Schaaldieren	☐	☒
Eieren	☐	☒
Vis	☒	☐
Aardnoten	☐	☒
Soja	☐	☒
Melk (lactose)	☐	☒
Noten	☐	☒
Selderij	☐	☒
Mosterd	☐	☒
Sesamzaad	☐	☒
Zwavedioxide en sulfieten	☐	☒
Lupine	☐	☒
Weekdieren	☐	☒

GMO:

Our products, as well as the raw materials for production, have not been subjected to any technique of genetic modification as defined in Article 2(2) of European Directive 2001/18/EC. This is in compliance with European Community regulations 1829/2003 and 1830/2003. Our products do not need to be labeled as Genetically Modified.

Non-ionization radiation:

Our products, as well as the raw materials for production, have not been subjected to radiation treatment (ionizing or UV). This is in compliance with the irradiation legislation of the EU directive 1999/2/EC and 1999/3/EC as amended, the US FDA regulation 21 CFR 179 and the Japanese Food Sanitation Act.