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Technische specificaties

Artikelcode **APTOS10**
Versie **06-11-2014**
1kg e **HALFGEDROOGDE TOMATEN**

Ingrediënten

halfgedroogde tomaten 70%, zonnebloemolie, zout, knoflook, oregano, marjolein, peterselie, voedingszuur: E330

Land van oorsprong	Maroc
Sanitaire erkenning	na
Netto gewicht	1kg e
Uitgelekt gewicht	700g
Ean nr produkt	5425001780952
Ean nr karton	5425001780969
Houdbaarheidsduur in dagen	120
Stockage temperatuur	+2° / +4° C
Verpakking	Vacuüm

Logistieke gegevens

Type verpakking	pot 1000g
Afmetingen	Dia195xH48mm
Omverpakking	karton
Inhoud	12 x 1kg
Bruto gewicht	13,950kg
Afmetingen	400x400xH165mm
Kartons per laag	6
Aantal kartons per palet	48
Brutogewicht palet	670kg
Palethoogte	1470mm

Gemiddelde voedingswaarde per 100g uitgelekt

Energie	770 kJ	184 kcal
Vetstoffen	10,7 g	
waarvan verzadigde	1,0 g	
Koolhydraten	18 g	
waarvan suikers	11,3 g	
Eiwitten	3,9 g	
Zout	0,9 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.