

# PRODUCT SPECIFICATION

## Private Label Product:

### Aardappel salade



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#### 1. GENERAL DETAILS

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Product title and contents: Aardappel salade  
Legal name: Aardappel salade  
Supplier: Bieze  
Label Commodity code (cons. unit): Commodity code (trade unit):

Article number 50701 8711145507010 1 kg 8711145507010  
50706 8711145507065 5kg 8711145507065

EG-code: Producer: DEV 247 EG Supplier: NL 591 EG  
Product description: (EN) Non-homogeneous mix of divers rough and/or fine cut ingredients with salad mayonnaise sauce.  
(NL) Niet-Homogeen mengsel van diverse grof en/of fijn gesneden ingrediënten met salade mayonaisesaus.

Name producer: Wernsing Feinkost GmbH  
P.O. box and address: Postfach 1164  
City and postal code: 49627 Addrup- Essen Germany  
Telephone number: 0049 (0)54385101  
Fax number: 0049 (0)543851200  
E-mail address: -

Name supplier: Bieze b.v.  
P.O. box and address: Postbus 1101 Galvanistraat 16  
City and postal code: 3860 BC NIJKERK 3861 NJ NIJKERK  
Telephone number: 0031(0)33 – 2477100  
Fax number: 0031(0)33 – 2464992  
E-mail address: Info@bieze.nl QS: i.walraven@bieze.nl

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#### 2. INGREDIENTS LIST/ RECIPE (%) / PRODUCTION FLOW /

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- \* Please mention here the name of origin (for instance: soy or chicken)
- \*\* Please mention here the name of containing allergens that must be labeled:
- By flavourings: please mention also the kind of (for instance: butter flavouring)

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#### Production Flow

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#### 3. INGREDIENTS DECLARATION (package) according to 2003/89/EG (including allergens)

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aardappel 65%, water, raapolie, ui, suiker, azijn, **room** 1%, scharreleigeel, kruiden en specerijen, zout, **mosterdzaad**, raap- en maïseiwithydrolysaat, gistextract, maltodextrine, maiszetmeel, **tarwezetmeel**, stabilisator: guar gom, conserveermiddel: E202/E211, aroma.

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#### 3a. SENSORIC CHARACTERISTICS / PICTURE

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**Appearance:** (EN) Potato salad with salad mayonnaise and onion and parsley. Refined  
Dry, jelly, grave, fatty, not with fine herbs and spices.  
fatty, etc. (NL) Aardappelsalade met een salademayonaise, ui en peterselie. Op smaak gebracht met fijne kruiden en specerijen.

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<b>Color:</b>	(EN) Crème for the most part with dark green accents.
Please use also Pantone numbers	(NL) Overwegend crème met lichtgeel + donkergroene accenten.
<b>Taste:</b>	(EN) Sweet and sour, creamy.
	(NL) Zoetzuur, romig.
<b>Smell:</b>	(EN) Fresh, potato.
	(NL) Fris, aardappel.
<b>Consistency:</b>	(EN) Dense, thick liquid homogenous base sauce with evenly distributed solid parts.
	(NL) Stevige, dik vloeibare homogene basissaus met gelijkmatig verdeelde vaste bestanddelen.
<b>Texture/ Mouth feeling</b>	(EN) Sauce – reasonably smooth/soft. Potato – soft (tolerance: firm) Onion – crunchy.
	(NL) Saus – tamelijk glad/ zacht. Aardappel – zacht (tolerantie: stevig) Ui – knapperig.
<b>Particle size/ division and bite</b>	
<b>Picture:</b>	

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## 4. NUTRITIONAL INFORMATION

Values per: 100 g

The values are	Calculated	Analyzed	
<b>Energy</b>	<u>591</u>		kJ
	<u>142</u>		Kcal
<b>Total protein</b>	<u>1.4</u>		G
			G
<b>Total carbohydrate</b> whereof:	<u>12.9</u>		G
Sugars	<u>2.7</u>		G
Monosaccharide's			G
Disaccharides			G
Polysaccharides (digestible)			G
Polyols			G
<b>Total fat</b> whereof:	<u>9.0</u>		G
Saturated	<u>0.9</u>		G
Mono unsaturated			G
Poly unsaturated			G
Trans fatty acids	<u>0.55</u>		G geanalyseerd (analyzed)
Linolic acid			G
<b>Cholesterol</b>			µg
<b>Alcohol</b>			% by vol.
<b>Ash</b>			G
<b>Dietary fibre</b>	<u>1.5</u>		G
<b>Sodium</b>	<u>0.44</u>		G
<b>Salt</b>	<u>1.10</u>		G
<b>Vitamins</b>			Mg/µg % of RDI
<b>Minerals</b>			Mg/µg % of RDI

## 5. PHYSICAL/ CHEMICAL STANDARDS

Test	Target	Tolerance	Dimension	Method	Measuring frequency
Weight	1000 or 5000	15 or 75	[g]		
pH	Min. 4.3	Max. 4.7			
Water activity					
Fat			[%]		
Dry matter non fat			[%]		
Carbohydrates			[%]		
Protein			[%]		
Milk fat			[%]		
Moisture content			[%]		
Brix					

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#### 6. MICROBIOLOGICAL STANDARDS

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Test	Target at BBD (best before date)	Tolerance	Dimension	Frequency	Method
Total count aerobic	100.000	1.000.000	per 1,0 [g]		ISO 4833
Lactic ferment	10.000	1.000.000	per 1,0 [g]		ISO 15214
Yeasts	1.000	10.000	per 1,0 [g]		ISO 13681
Moulds	1.000	1.000	per 1,0 [g]		ISO 13681
E. coli	100	1.000	per 1,0 [g]		ISO 16649
Enterobacteriaceae	100	10.000	per 1,0 [g]		ISO 21528-2
Salmonella spp.	afwezig	afwezig	per 25 [g]		ISO 6579
Campylobacter	afwezig	afwezig	per 25 [g]		ISO 10272-1
Staphylococcus aureus	100	1.000	per 1,0 [g]		ISO 6888-1
B. cereus	100	10.000	per 1,0 [g]		ISO 7932
Listeria monocytogenes	100	100	per 1,0 [g]		ISO 11290-1 2
Clostridia perfringens	100	10.000	per 1,0 [g]		ISO 7937

**Mould toxins and bacterial toxins are not allowed in counts that can be harmful for human health**

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#### 7. STORAGE CONDITIONS

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Storage instruction:	See package
Temperature:	+2°C - +7°C
Relative humidity:	
Shelf-life (from production):	
Shelf-life (from delivery):	21 days

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#### 8. PACKAGING

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Consumer unit:	1 bucket
e-sign:	Yes
Number of consumer units:	Variable
Trade-unit:	1 bucket
Packaging conditions:	Atmospheric (niet gasverpakt)
Production code:	
Position code:	

Contents of packaging (or see appendix): 1.5/ 3.5/ 5.1

Content	Composition	Weight (grams)	Thickness (µm or g/m <sup>2</sup> )	Measurements (mm)
Sac				
Pot				
Lid				
Box				

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#### 9. LEGAL DEMANDS (SPECIFIC FOR PRODUCT)

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## 10. PRESENCE ACCORDING TO DIET/ ALLERGY/ INTOLERANCE

### Allergens

1. Cow's milk protein	+	18. Nuts	-
2. Lactose	+	19. Nut oil	-
3. Chicken's egg	+	20. Peanuts	-
4. Soy protein	-	21. Peanut oil	-
5. Soy lecithin	-	22. Sesame	-
6. Gluten >20ppm	+	23. Sesame oil	-
6 <sup>a</sup> . Glutenvrij (< 20ppm)	nee	24. Glutamate	-
7. Wheat	+		
8. Rye	-	25. Sulphite (E220 - E228) >10ppm	-
9. Beef	-		
10. Pork	-		
11. Chicken	-		
12. Fish	-	26. Coriander	?
13. Shellfish , crustaceans and mollusc	-	27. Celery	-
14. Maize	+		
15. Cocoa	?	28. Carrot	?
16. Yeast	+	29. Lupine	-
17. Legumes/pulses	?	30. Mustard	+

+ the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over)

- the article is free from mentioned substance (according to the recipe)

? if there is insufficient information available or if the article contains just traces of the pertinent substance

**Ingredients** (to enable a check on some critical points, please indicate here whether or not your product contains one or more of the ingredients listed below)

01. milk constituents	+	06. wheat flour	-
02. milk powder	-	07. wheat meal	-
03. soy lecithin	-	08. wheat starch	+
04. soy flour	-	09. bread crumb	-
05. soy meal	-	10. egg yolk	+

## 11. BRC / IFS / EFSIS / HACCP / EUREPGAP / ISO

Quality system(s)

BRC

The supplier takes care of sending a copy of the most recent certificate and the report (in case of Private Label). If the supplier receives a new certificate and report, a copy will be sent to Bieze B.V.

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#### 12. OTHER

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Genetic modified parts:	No
Radiated parts:	No
Added micro nutrients:	No

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#### 13. ADDITIONAL INFORMATION / WARNING

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The product may contain:  
Best eaten cool; keep refrigerated once opened.

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#### 14. PREPARATION INSTRUCTIONS

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#### SIGNATURE

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In case the product does not comply with the product specification, it can be refused by Bieze b.v. The minimal demands for the product are the legal demands. If a change in the product composition or –packaging occurs, Bieze b.v. has to be notified before the product is offered to Bieze b.v.. In this case an adjusted version of the product specification needs to be send to Bieze b.v. If there are any inconsistencies between the content of this product specification and the content of the commercial contract, the data in the commercial contract will be held as leading.

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#### SUPPLIER APPROVAL

Name:  
Position:  
Date:  
  
Signature:

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#### Bieze b.v. APPROVAL

Name: I.P. Walraven  
Position: Quality manager  
Date: (EN) See version date  
(NL) Zie versiedatum  
  
Signature:

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## APPENDIX 1 OF THE PRODUCTSPECIFICATION GMO-INVENTORY

<b>Supplier:</b>	Bieze b.v.				
<b>Product name:</b>	Aardappel salade				
<b>Names of ingredients, flavourings and additives made from maize and / or soy beans</b>	<b>IP non-gmo</b>		<b>PCR</b>		<b>Remarks</b>
	<b>yes</b>	<b>no</b>	<b>yes</b>	<b>No</b>	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					

Hereby we declare that mentioned certificates are available and on request of Bieze b.v. are open to inspection for all products with Private Label.

**Date:** (EN) See version date  
(NL) Zie versiedatum.

**Place:** Nijkerk

**Name:** I.P. Walraven

**Position:** Quality manager

**Signature:**