

Organic vegetable balls 15g - 10 kg

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Date printed 01-06-2021
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PRODUCT SPECIFICATION

Code	71010
Version	2
EAN Consumer	8713855710100

Product description

Organic balls based on vegetables and soy, preheated and deep frozen.

Ingredient declaration

49% vegetable* (15% onion*, 13% bell pepper*, 10% carrot*, 6% pea*, 5% sweet corn*), 29% hydrated **soy** flour*, chicken**egg** protein*, thickener (guar gum*), sunflower oil*, potato starch*, **wheat** flour*, tomato paste*, salt, spices* (garlic powder*, bell pepper powder*, white pepper*, parsnip powder*), **soy** sauce* (water, **soy** beans*, salt), vinegar*, acidity regulator (citric acid), herbs*, cane sugar*, * = from organic origin

Nutritional information

	100 g	
Energy	745	kJ
Energy	179	kcal
Fat	9,9	g
- Saturated	1,1	g
Carbohydrates	3,4	g
- Sugars	2,3	g
Fibre	8,9	g
Proteins	14,6	g
Salt	1,4	g

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Allergens and products thereof

01 : Cereals containing gluten	+
* wheat	+
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	+
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	+
07 : Milk and products thereof (including lactose)	-
08 : Nuts i.e.	-
* almond (<i>Amygdalus communis</i> L)	-
* hazelnut (<i>Corylus avellana</i>)	-
* walnut (<i>Juglans regia</i>)	-
* cashew (<i>Anacardium occidentale</i>)	-
* pecan nut (<i>Carya illinoensis</i>)	-
* brazil nut (<i>Bertholletia excelsa</i>)	-
* pistachio nut (<i>Pistacia vera</i>)	-
* macadamia nut (<i>Macadamia terifolia</i>)	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	-
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

When "-" suitable for diet

Suitable for low sodium diet	+
Suitable for Kosher declaration	-
Suitable for Muslims / Halal requirements	-
Suitable for vegetarians	-
Suitable for vegans	+

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Microbiological values

	guide value	maximum value	method
Total aerobic viable count	<100.000 cfu/g	<1.000.000 cfu/g	ISO 4833-1
Enterobacteriaceae	<50 cfu/g	<1.000 cfu/g	NEN-ISO 21528-2
Yeasts and moulds	<1.000 cfu/g	<10.000 cfu/g	ISO 7954
Escherichia coli	-	-	ISO 16649-2
Salmonella	-	-	ISO 6579
Listeria monocytogenes	absent in 25g	< 100 cfu/g	NEN-ISO 11920-1/2

Palletization

Number of units per layer	4
Number of layers per pallet	10
Number of units per pallet	40
Pallet type	H1

Shelf life

Shelf life at production	12 months
Shelf life at delivery	9 months
Storage conditions	deep frozen: <-18 °C, do not refreeze after thawing.
Delivery temperature	deep frozen: <-15 °C

Mode of use

Frying pan	-
Aifryer	Heat for about 5 minutes in a pre-heated airfryer (180 °C).
Pan	Fry in hot oil or butter for approx. 4 minutes on medium heat. Turn frequently.
Oven	Heat in preheated oven (220 °C) for approx. 10 minutes.
BBQ	-

Foreign bodies

	Ferro	Non Ferro	Stainless steel
Metal detection	1,5 mm	2,5 mm	3,5 mm

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GMO information

All products do not contain any genetic modified organisms and have not been produced out of genetic modified organisms and according to EC regulations 1829/2003 and 1830/2003 there are no labelling requirements.

Packaging

Number	approx. 667	pieces
Weight	15	g
Net weight	10.000	g
Primary packaging	HDPE bag	
Dimensions (LxWxH)	580x220x600	mm
Secondary packaging	CBL-17 crate	g
Dimensions (LxWxH)	600x400x170	mm
Gross weight	11.700	g

General information

Seller	Vegafit B.V.
Address	Staverenstraat 14
Place and zip code	7418 CJ Deventer
Country	The Netherlands
Phone	+31 570 860100
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Email	info@vegafit.nl
Organic approval number	106790

Approval

This document is electronically generated, valid without signature and replaces previously printed versions.