

Product specifications

date:06/09/2021

Versie: H.001

Art. No. 340361.				
BIOFIT				
Bio augurken 370 ml				
Cornichons bio 370 ml				
organic gherkins 370ml				
Gewurzgurken BIO 370ml				
EAN	Stuk / pièce:4009309112670 Karton / carton :04009309112670			
intrastat	20011000			
Herkomst/ Origine/ Origin	Duitsland / Allemagne / germany			
Ingrediënten/ Ingredients/ Ingredients	Komkommer*, spiritusazijn*, ruwe rietsuiker*, kruidenazijn*(spiritusazijn*, kruidenextract*), zeezout, dille*, mosterdzaad*, specerijen* (uien*, koriander*, venkel*, peper*). (EU- / niet EU-landbouw) * uit biologische landbouw Concombres*, vinaigre d'alcool*, sucre de canne brut*, vinaigre d'herbes*(vinaigre d'alcool*, extrait d'herbes*), sel marin, aneth*, graines de moutarde*, épices* (oignons*, coriandre*, fenouil*, poivre*). (agriculture UE-/non UE) * issus de l'agriculture biologique Cucumbers*, spirit vinegar*, raw cane sugar*, herbs vinegar*(spirit vinegar*, herbs extract*), sea salt, dill*, mustard seed*, spices* (onions*, coriander*, fennel*, pepper*) (EU- / not EU farming) * from organic farming			
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/ énergie/ energy	145 kJ/34 kcal		
	Vetten/ graisse/ fat	0.2 g		
	- Verzadigd/ saturées/ saturated	<0.1 g		
	Koolhydraten/ glucides/ carbohydrates	6.1 g		
	- Suiker/ sucre/ sugar	5.3 g		
	Eiwitten/ protéine/ protein	1.4 g		
	Zout/ sel/ salt	1.7 g		
Allergenen/ allergènes/ allergens	 Granen/ Grain/ Cereal (gluten)	-	 Noten/ Noix/ Nuts	-
	 Schaaldieren/ Crustacées/ Crustaceans	-	 Selderij/ Céleri/ Celery	?
	 Ei/ Oeuf/ Egg	?	 Mosterd/ Moutarde/ Mustard	+
	 Vis/ Poisson/ Fish	-	 Sesam/ Sésame/ Sesame	-
	 Aardnoten (pinda's)/ Arachide/ Peanuts	-	 Zwaveldioxide en sulfieten/ sulfite/ sulphites (E220- E228)*	-
	 Soja/ Soja/ Soy	-	 Lupine/ Lupin/ Lupin	-
	 Melk/ Lait/ Milk	-	 Weekdieren/ Mollusques/ Molluscs	-
	- :Niet aanwezig/ ne contient pas/ not present - +:aanwezig/ contient/ present - ? : mogelijk sporen aanwezig/ des traces peuvent être présentes/ traces may be present			
Productomschrijving/ description du	Serveerklare biologische augurken, die door middel van pasteurisatie in een hermetisch afgesloten bakje geconserveerd worden met toevoeging van een biologische, zoetzure infusie. Voor menselijke consumptie.			

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produit/ product description	Cornichons biologiques prêts à servir, qui sont conservés avec l'ajout d'une infusion biologique aigre-douce, dans un récipient hermétiquement fermé par pasteurisation. Pour la consommation humaine Ready to serve biological gherkins, which are preserved with the addition of a biological, sweet-sour infusion, in a hermetically sealed container via pasteurization. For human consumption.	
Bewaring/ conservation/ storage	Duurzaamheid: 31.12. + 4 jaar vanaf productiedatum Bewaarcondities: koel (min. -2°C tot +18°C) en droog Durabilité : 31.12. + 4 ans à compter de la date de production	
Houdbaarheid/ durée de vie/ shelf life	Conditions de stockage : frais (min. -2°C à +18°C) et sec Durability: 31.12. + 4 years from date of production Storage conditions: cool (min. -2°C to +18°C) and dry	
Verpakking/ Embalage/ Packaging	Pack scheme: 6 jars /tray, 21 tray /layer, 11 layer / euro palette, 231 tray / euro palette Lot identification: L MMY/DD hh:mm; L = Lot; M = month; Y = year; D = day; h = hour; m = minute Declaration of Conformity: The packaging material is harmless to health and equal in every way with all the relevant, in particular the legal requirements (eg. as the EC Regulation no. 1935/2004, Regulation (EU) No. 10/2011)	
Analyse/ Analysis	Organoleptische kenmerken/ Caractéristiques organoleptiques/ Organoleptic Characteristics	
	Net weight	330 g
	Drained weight	190 g
	Appearance	Cornichons in infusion, typical
	Smaak/ saveur/ flavour	Aromatic, sweet-sour
	Geur/ odeur/ odour	Typical
	Textuur/ texture/ constency	Firm to bite
	Vacuum	present
	Chemische kenmerken/ Caractéristiques chimiques/ Chemical Characteristics	
	Acid, cal, as acetic acid (in %):	0.7 – 1.1
	Salt (in %)	1.4 – 2.3
	pH	3.6 – 4.0
	Refraction (in %):	7 -11
	Biologische kenmerken/ Caractéristiques biologiques/ Biological Characteristics	
	Vrij van ziektekiemen E.Coli, Enterobacteriaceae of andere micro-organismen, die onder normale bewaarcondities kunnen toenemen. Exempt de germes pathogènes E.Coli, Enterobacteriaceae ou autre micro-organisme, qui peuvent se multiplier dans des conditions normales de stockage. Free of pathogen germs E.Coli, Enterobacteriaceae or other microorganism, which are able to increase under normal storage conditions.	
	GGO / OGM / GMO	
	The producer confirms that this product was manufactured neither „out” nor „by” GMO in the sense of the use of these terms in the articles 2 and 9 of the regulation (EEC) No. 834/2007, and no information are present, which suggests that this explanation is wrong. The producer confirms that fulfils managing designated product the requirements of article 9 of the regulation (EU) to No. 834/2007 regarding the prohibition of the use of GMO. The producer commits itself to make for its customer and the checkpoint/board of control responsible for it immediately report if this confirmation recalled is changed or if information admits become, which questions the correctness of the confirmation. The producer authorizes the checkpoint/board of control in the sense of article 2 of the regulation (EU), responsible for control of the customer, No. 834/2007 to examine the correctness of this confirmation and to take samples for the analytic proof if required. Furthermore the producer agrees that this task of an independent place can be made, which was designated in writing by the checkpoint.	



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	ionisatie en bestraling / ionisation et rayonnement / ionization and radiation	
	It is confirmed that the food is not exposed to ionizing radiation in accordance with Regulations 1999/2 / EC, 1999/3 / EC and 2000/13 / EC, currently valid in your version.	
	Biologisch/ biologique / organic	The processing of organic products is according to the regulation (EC) No 834/2007 and is regularly checked by the control authority DE-ÖKO-001

Onze gegevens worden met de grootst mogelijke zorgvuldigheid verzameld op basis van de informatie van onze leveranciers. Wij kunnen echter geen garantie geven voor de juistheid ervan. / Ces données ont été collectées avec la plus grande précision. Néanmoins nous ne peut en garantir l'exactitude. / These data have been collected with most accuracy. Nevertheless we can't guarantee the exactitude of them.