

Product specifications

date:23/10/2020

Versie: H.001

Art. No. 340415.				
BIOFIT				
Bio zuurkool 720 ml				
Choucroute 720 ml bio				
organic sour crout 720ml				
Sauerkraut BIO 720ml				
EAN	Stuk / pièce:4009309022504			
intrastat	20059960			
Herkomst / origine	Duitsland/ allemange / germany			
Ingrediënten/ Ingredients/ Ingredients	witte kool *, zeezout. * = van biologische landbouw chou blanc *, sel de mer. * = issu de l'agriculture biologique white cabbage*, sea salt. * = from organic farming			
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/ énergie/ energy	92 kJ/22 kcal		
	Vetten/ graisse/ fat	0.1 g		
	- Verzadigd/ saturées/ saturated	<0.1 g		
	Koolhydraten/ glucides/ carbohydrates	3.9 g		
	- Suiker/ sucre/ sugar	1.2 g		
	Eiwitten/ protéine/ protein	1.5 g		
Zout/ sel/ salt	1.25 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 produit/ product description	Zuurkool ontstaat door biologische kool in fijne repen te snijden, en door natuurlijke melkzuurgisting na toevoeging van zout. Nadien wordt deze in een hermetisch afgesloten pot gepasturiseerd om deze beter houdbaar te maken. Provenant de chou biologique coupé en bandes à peu près uniforme, issu de la choucroute par fermentation lactique naturelle après l'ajout de sel marin. Par pasteurisation dans un pot hermétique rendu durable. Originated in approximately uniform strip-cut organic cabbage, from the sauerkraut by natural lactic acid fermentation after the addition of sea salt. By pasteurization in a hermetically sealed jar made durable.			
Bewaring/ conservation/ storage	cool (min. -2°C to +18°C) dry and dark			



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Houdbaarheid/ durée de vie/ shelf life	Minimum of 4 years from date of production	
Verpakking/ Embalage/ Packaging	Pack scheme: 6 jars in a tray, shrunk, 16 tray per layer, 6 layer per euro pallet, 96 tray euro pallet 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	680 g
	Drained weight	650 g
	Appearance	bright approximately uniform strips, typical
	Taste	Typicall
	Smell	Typicall
	Consistency	Firm to bite
	Vacuum	Present
	Acid, calc, as acetic acid (in %)	0.9 – 1.4
	Salt (in %)	0.9 – 1.6
	pH-value	3.6 – 4.0
	Refraction (in %)	5 – 9
	Biologische kenmerken/ Caractéristiques biologiques/ Biological Characteristics	
	Free of pathogen germs E.Coli, Enterobacteriaceae or other microorganism, they 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.
	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.



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	Biologisch/ biologique / organic	The commodity corresponds with the requirements of the German food law as well as the relevant regulations of the EU. 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.
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