

Product specifications

date:06/09/2021

Versie: H.001

Art. No. 340430.					
BIOFIT					
Bio appelmoes (100% fruit) 720 ml					
Compote de pomme bio (100% fruit) 720 ml					
organic apple purée 720ml (unsweeted)					
Apfelmark BIO 720ml (glas)					
EAN	Stuk / pièce:04009309742501				
	Karton / carton :04009309742501				
intrastat	20079939				
Herkomst/ Origine/ Origin	Duitsland / Allemagne / germany				
Ingrediënten/ Ingredients/ Ingredients	Appels* (EU-landbouw) (Oorsprong Duitsland) * = uit biologische landbouw Pommes* (agriculture UE) (Origine Allemagne) * = issu de l'agriculture biologique Apples* (EU-farming) (Origin Germany) * = from organic farming				
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/ énergie/ energy	205 kJ/48 kcal			
	Vetten/ graisse/ fat	0.1 g			
	- Verzadigd/ saturées/ saturated	< 0.1 g			
	Koolhydraten/ glucides/ carbohydrates	11 g			
	- Suiker/ sucre/ sugar	11 g			
	Eiwitten/ protéine/ protein	0.3 g			
	Zout/ sel/ salt	<0.1 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	De vers geoogste appels worden gewassen, schoongemaakt en gesorteerd. Na het koken worden de appels doorgegeven. Vervolgens wordt het appelpulp in de potten gegoten, afgesloten en gepasteuriseerd. Les pommes fraîchement récoltées sont lavées, nettoyées et triées. Après cuisson, les pommes sont passées. Ensuite, la pulpe de pomme est versée dans les bocaux, scellés et pasteurisés. The freshly harvested apples are washed, cleaned and sorted. After cooking, the apples are passed. Then the apple pulp is poured into the jars, sealed and pasteurized.				



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Bewaring/ conservation/ storage	Duurzaamheid: 3 jaar vanaf productiedatum Bewaarcondities: Koel (min. -2°C tot +18°C) en droog. Durabilité : 3 ans à compter de la date de fabrication	
Houdbaarheid/ durée de vie/ shelf life	Conditions de stockage : Au frais (min. -2°C à +18°C) et au sec. Durability: 3 years from date of production Storage conditions: Cool (min. -2°C to +18°C) and dry.	
Verpakking/ Embalage/ Packaging	Verpakkingsschema: 12 potten per tray, 9 trays per laag, 5 lagen per europallet Lotidentificatie: Het etiket of de deksel op het product moet bedrukt zijn met een "lotaanduiding". Schéma d'emballage : 12 pots par barquette, 9 barquettes par couche, 5 couches par palette euro Identification du lot : L'étiquette ou le couvercle du produit doit être imprimé avec une « indication de lot ». Packing scheme: 12 jars per tray, 9 tray per layer, 5 layer per euro pallet Lot identification: The label or the lid on the product has to be printed with a "lot indication". 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	700g
	Drained weight	
	Appearance	Typical, bright
	Smaak/ saveur/ flavour	Typical, fruity like apple
	Geur/ odeur/ odour	typical
	Textuur/ texture/ constency	Medium fine passed
	Vacuum	Present
	Chemische kenmerken/ Caractéristiques chimiques/ Chemical Characteristics	
	Acid, cal, as acetic acid (in %):	
	Salt (in %)	
	pH	3.2 – 4.3
	Refraction (in %):	9 – 14.4
	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.	



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	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.	
	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.