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Physico-chemical data

## Specification

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We know how!		Web: /www.van-he	
Article number			
205684			
Product name			
PRIMAL® Pfefferknacker oGAF			
Product description			
PRIMAL® Pfefferknacker oGAF is	a complete product for the produ	ction of raw sausages.	
Ingredients			
spices, dextrose, glucose syrup, h	ydrolysed vegetable protein (salt)	E300 ascorbic acid, E551 silicon di	oxide
Declaration recommendation	according to regulation (El	l) No. 1169/2011	
Ingredients: spices, dextrose, gluc	ose syrup, hydrolysed vegetable	protein, salt, antioxidant (E300)	
Dosage			
		per	
dosage	12,00 g	1 kg	
	0,00 g	0 g	
	0,00 g	0 g	

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Nutritional values							
(calculated per 100 g)	Unit		approx.				
energy	kJ		1538				
onorgy	kcal		364				
fat	g		2,3				
of which saturates	g		0,7				
carbohydrates	g		75,0				
of which sugars	g		51,8				
fibre	g		7,4				
protein	g		7,0				
salt (sodium*2,5)	g		3,07				
Microbiological data							
Germ	Unit	Pre-	Guiding	Warning			
	•	liminary	values	values			
<del></del>		values	500.000				
Total plate count	cfu/g		< 500,000				
Enterobacteriaceae	cfu/g		< 50,000				
Moulds	cfu/g		< 50,000				
Yeasts	cfu/g		< 50,000				
All II		(FIN NI	4400/004				
Allergens according	to regulation	on (EU) No.	1169/2011				
			`	/es	No		
Cereals containing gluten					X		
Crustaceans and product					X		
Eggs and products thereo					×		
Fish and products thereof					×		
Peanuts and products the					×		
Soybeans and products to					×		
Milk and products thereof		actose)			×		
Nuts and products thereo					×		
Celery and products there					×		
Mustard and products the					×		
Sesame seeds and produ					×		
Sulphur dioxide and sulph SO2	nites (>10 m	g/kg or 10 mg	<sub>J</sub> /l) as		X		
Lupin and products there	of				X		
Molluscs and products the	ereof				X		
	r raw materia Ilysed on pos	al suppliers. V ssibly contain	Ve have inst ed, undecla	alled an alle red allergen:	rgen management a	nowledge. They are based on according to individual kr	

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24 months at recommended storage conditions				

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## Further information concerning our specification

The product complies with the German and European food law as well as with the current version of regulations.

The product does not contain genetically modified ingredients which must be labeled according to Regulation (EC) No 1829/2003 as well as (EC) No 1830/2003.

Concerning residues and contaminants the Regulation (EC) No 396/2005 and Regulation (EC) No 1881/2006 are respected. An irradiation with ionizing radiation for reducing germs is not effected.

The packaging conforms to Regulation (EC) No 1935/2004 as well as (EC) No 10/2011.

A HACCP-plan according to Regulation (EC) No 852/2004 is established.

VAN HEES GmbH is certified according to International Featured Standard Food (IFS).

The information in this data sheet is given according to the best of our knowledge and to the most recent experience without obligation.

The user is therefore not released to check these information.

For the use of this product in countries subject of these regulation, the user has to observe the current national food law as well as regulations of its country.

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