



General Report

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Spec. / Rev. 7905013 / 1
Description VALESS TOSCANA 1440g (ca16x90g)

General Information [Product Identification]

Item Description

Property	Description	Comment
Brand Name	VALESS - DEBIC	
Article Description (as supplied)	VALESS TOSCANA 1440G (CA16X90G)	
Article Description (short)	VALESS TOSCANA 1440G(CA16X90G)	
Legal Description	Baking product made of dairy with iron	

Code Description

	Value	Comment
Commodity Code	21069098	

Barcode Info

Property	Type	Code	Label Layout
EAN ARTICLE			Not Applicable
EAN COLLI		8710912032106	
EAN PALLET			Not Applicable

Marketing Declaration

Ingredients: 42% skimmed milk; wheat flour; 16% tomato sauce (contains rye): tomato, vegetables (contains celery), herbs, spices, vinegar, modified corn starch, sugar, vegetable oil, salt, thickening agent: xanthan; vegetable oil; 4% mozzarella; stabilising agents: potassium lactate, sodium polyphosphate; thickening agents: calcium alginate, methyl cellulose; egg protein; modified wheat starch; flavouring; oat fibre; yeast; dextrose; iron diphosphate

Storage / Distribution Conditions

Property	Target	Min	Max	UOM	Comment
Temperature Closed Pack			-18	°C	
Temperature Opened Pack			-18	°C	

Shelf Life

Property	Target	Period	Comment
Shelf Life Closed Pack	547	Days	
Shelf Life Opened Pack	18		close bag properly after use
Minimum Shelf Life Upon Delivery to FCP			

	Yes	No
Packaged in a protective atmosphere	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Quality Parameters [Organoleptic Parameters]

Organoleptic Values

Property	Description
Appearance	Half moon shape
Odour	Neutral
Taste	Breaded, slightly salted, with spices, filled with Tomato-Mozzarella Sauce
Colour	Light yellow with gold braun breading, Filling: red Tomatosauce with Mozzarella

Quality Parameters [Microbiological Parameters]

Microbiological Analysis

Property	n	c	m	M	UOM	Method	Comment
Total Plate Count				10000	cfu/g		
Aerobic Plate Count				10000			
Enterobacteriaceae				100	cfu/g		
Salmonella				0	cfu/25g		
Listeria monocytogenes				0	cfu/25g		

Microbiological definitions

Reference: Regulation (EC) No 2073/2005 on microbiological criteria on foodstuffs

n = number of units comprising the sample

c = number of sample units giving values between m and M

- satisfactory, if all the values observed are smaller than or equal to m
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are smaller than or equal to m
- unsatisfactory, if one or more of the values observed are higher than M or more than c/n values are between m and M

Nutritional Information

Active SKU

Responsible for this section	QA
Accountable for this section	PM; see Legacy Data; Subgroup PM

Nutritional Data

Property	Attribute	Indicative value	/100g	Comment
Energy	kJ	808	kJ	
Energy	kcal	193	kcal	
Fats Total	-	8,3	g	
Fat of which	Saturated Fat	1,6	g	
Fat of which	Mono Unsaturated Fat	2,2	g	
Fat of which	Poly Unsaturated Fat	4,5	g	
Carbohydrates Total	-	16,8	g	
Carbohydrates of which	Sugars (Mono + Di)	2,3	g	
Fibre Total	-	3,9	g	
Proteins Total	-	10,8	g	
Salt	-	1,2	g	
Calcium	-	523	mg	65% RDA
Iron	-	2,1	mg	15% RDA

Nutritional declaration

FrieslandCampina Professional is conscious of the importance in supplying correct nutritional information regarding its products. Therefore, based upon supplier information, all nutritional data are calculated and rounded off automatically within the specification management system. We reserve the right to update and fine-tune this information based upon new information coming from our suppliers.

Packaging [Unit Packaging (Primary Packaging)]

Packaging Type

Property	Comment
Bag	

Identification

Property	Attribute	Description
Type	-	printed
Lotcode	Format	Lotnr.: WWYYXX
Lotcode	Description	WW = Week ; YY = Year; XX = Serial Number
Lotcode	Position	1 side of bag
Shelf Life	Format	Best Before: dd-mm-yyyy
Shelf Life	Description	Best Before: day-month-year
Shelf Life	Position	1 side of bag

Packaging Details

Packaging Element	N° Elements	Packaging Material	Weight	UOM
Bag	1	Plastic		g

Dimensions/Weight

Property	Value	UOM	Comment
Length	300	mm	
Width	280	mm	
Height		mm	not applicable
Diameter		mm	not applicable
Net Weight	1,44	kg	
Gross Weight	1,45	kg	

Property	Yes	No	Specify Quantity	UOM	Comment
Declared Quantity (e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1440	g	

Packaging [Outer Packaging (Secondary Packaging)]**Packaging Type**

Property	Comment
Box	

Identification

Property	Attribute	Description
Type	-	label
Lotcode	Format A	Lot nr.: WWYYXX
Lotcode	Format B	not applicable
Lotcode	Description A	WW = week; YY = year; XX = serial number
Lotcode	Description B	not applicable
Lotcode	Position A	on top of box
Lotcode	Position B	not applicable
Shelf Life	Format	Best Before: dd-mm-yyyy
Shelf Life	Description	Best Before: day-month-year
Shelf Life	Position	on top of box

Packaging Details

Packaging Element	N° Elements	Packaging Material	Weight	UOM
Box	1	Paper / Cardboard	134	g

Dimensions/Weight

Property	Value	UOM	Comment
Length	342	mm	
Width	226	mm	
Height	76	mm	
Diameter		mm	not applicable
Net Weight	1,44	kg	
Gross Weight	1,58	kg	

Packaging [Transport Packaging]**Packaging Description**

Europallet

Property	Value	Comment
Pallet Type		

Identification

Property	Attribute	Description
Type	-	
Lotcode	Format	
Lotcode	Description	
Lotcode	Position	
Shelf Life	Format	
Shelf Life	Description	
Shelf Life	Position	

Packaging Details

Packaging Element	N° Elements	Packaging Material	Weight	UOM
Pallet	1	Wood	22000	g

Dimensions/Weight

Property	Value	UOM	Comment
Length	1200	mm	
Width	800	mm	
Height	1850	mm	
Diameter		mm	not applicable
Net Weight	350	kg	
Gross Weight	405	kg	

Composition

Property	Number	Comment
N° Units / Outer Packaging	16	
N° Packs / Layer	11	
N° Layers / Transport Unit	22	

Allergen Information

Legal List

Present in	Ingredient	Process	Plant	Level	Present	Comment
Cereals containing gluten	Yes	Yes	Yes		Yes	
Wheat	Yes	Yes	Yes		Yes	
Rye	Yes	Yes	Yes		Yes	
Barley	No	No			No	
Oats	Yes	Yes	Yes		Yes	
Spelt	No	No			No	
Kamut	No	No			No	
Crustaceans and products thereof	No	No			No	
Eggs and products thereof	Yes	Yes	Yes		Yes	
Fish and products thereof	No	No			No	
Peanuts and products thereof	No	No			No	
Soybeans and products thereof	No	HACCP	Yes		No	
Milk and products thereof	Yes	No	Yes		Yes	
Nuts and products thereof	No	No			No	
Almonds	No	No			No	
Hazelnuts	No	No			No	
Walnuts	No	No			No	
Cashews	No	No			No	
Pecan nuts	No	No			No	
Brazil nuts	No	No			No	
Pistachio nuts	No	No			No	
Macadamia/Queensland nuts	No	No			No	
Celery and products thereof	Yes	Yes	Yes		Yes	
Mustard and products thereof	No	No			No	
Sesame and products thereof	No	No			No	
Sulphur dioxide and sulphites (SO2)	No	No			No	
Lupin and products thereof	No	No			No	
Molluscs and products thereof	No	No			No	

Additional List

Present in	Ingredient	Process	Plant	Level	Present	Comment
Lactose	Yes	Yes	Yes		Yes	
Cocoa	No	No			No	
Glutamate (E620 - E625)	No	No			No	
Poultry	No	No			No	
Coriander	No	No			No	
Corn / Maize	Yes	Yes	Yes		Yes	
Leguminous Plants	Yes	Yes	Yes		Yes	
Beef	No	No			No	
Pork	No	No			No	
Carrot	Yes	Yes	Yes		Yes	

Claims & Legislation

General legal compliance

To the best of our knowledge, we herewith declare that the products produced by FrieslandCampina Professional are in compliance with current European and local legislation. FrieslandCampina Professional is a company selling cream and dairy (related) products and is approved by local authorities. To assure the high quality level we stand for, FrieslandCampina Professional has several certified quality management systems in place. For more information and certificates, please address your direct sales contact.

GMO Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that this article does not contain any ingredients of GMO origin as mentioned in "Regulation (EC) 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed". The product therefore does not have to be labelled as of GMO origin. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Ionisation Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional do not contain any ingredients which have been irradiated. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Contaminants Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding contaminants (including heavy metals, mycotoxins, pesticides, herbicides and dioxins). Statements are based on the national monitoring program for contaminants of milk and the HACCP risk assessment of the production plant. All results of the national monitoring program are below the maximum standards of the Dutch and EC legislation relating to contaminants. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Liability declaration

This specification, provided to you by way of information, was drawn up as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product.
In case of any question regarding this specification, please get in touch with your direct sales contact.

Allergen Declaration

To the best of our knowledge and based on statements of our suppliers and HACCP-teams of our plants, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding allergens (including cross-contamination). Declarations and statements of suppliers are challenged as part of our supplier audit program.