

Naturel, pasteurized, Bag 520gr.

Definition:

Sauerkraut is created by spontaneous natural lactic acid fermentation of matured white cabbage with a little salt added.

Raw materials

The raw materials used meet at least the following requirements:

- The cabbage meets the UN-ECE quality standards. In addition, a few specific issues have been laid down in the contract. The cabbage complies, among other things, with European legislation on pesticides.
- The auxiliary materials used (such as salt) must comply with the product specifications of the supplier.
- The growers of our cabbage must at least have GLOBAL G.A.P. and to be On The Way To Planet Proof certified. If it concerns organic products, the growers are supervised by the SKAL institute.

Product Features:

The sauerkraut must meet the following (external, (micro) biological, chemical, physical and sensory) requirements;

- Composition meets the standards as recorded on the recipe list.
- Healthy and Pure, in particular free from visible foreign substances.
- Product own scent, color and taste.
- Even cut.
- Free from parasites and vermin.
- Free from damage caused by parasites.
- Free from pesticide residue complies with Regulation (EC) 396/2005
- Free from rot.
- Free from lubricants, cleaning agents and disinfectants
- PH <4.4.
- Microbiological characteristics upon delivery (maximum cfu / gram)

Salmonella: absent in 25 grams. (to the end of shelf life)

Listeria monocytogenes: absent in 25 grams. (to the end of shelf life)

Eschericia Coli: <1,000 (during production)

Specific demands:

The products including packaging material comply with Dutch and European legislation, as specified in Chapter 4 of our BRC Handbook.

Storage conditions:

Based on the shelf life used, refrigerated storage is not necessary for the safety of the products. The Products are delivered with ambient temperature. Store in a cool and dark place.

Packing:

The sauerkraut is packed in bags. The package must be closed. The packaging materials used are suitable for packaging (acidic) food and are chemically stable. The packaging meets the current guidelines. The bags are packed in crates of cartons.

Shelf life:

9 months after packaging. The best before date is indicated on the package. Perishable after opening.

Intended use:

The sauerkraut products are intended for supermarkets, retail, cutting, wholesale and hospitality and are consumed by all groups of consumers. Not heating the product for consumption does not present a danger for the consumer. The sauerkraut is preserved in such a way (pH <4.4) that spoilage does not occur within the shelf life.

Labeling:

The packages are provided with at least the following information:

Data supplier / company name

Country of origin

Content weight

Product Name

Preservation

Ingredient declaration

Drained weight

Best before date

Nutritional value

Allergens, if present

Nutritional values:

Nutritional value per 100 grams of Pasteurized Natural Sauerkraut:

Energy	74KJ (18kcal)
Fatt	0.0 g
o.w. saturated	0.0 g
Carbohydrates	1.0 g
o.w sugar	0.0 g
Fibre	2.5 g
Protein	1.0 g
Salt	1.5 g

A portion of pasteurized Naturel sauerkraut (200gr) contains 36 kcal.

pH 3.0-4.4

Acid 1-2%

Ingredients:

98% white cabbage, salt, acid (citric acid) antioxidant (ascorbic acid).

Organoleptic:

Color: White-yellow color, which need not to be completely homogeneous.

Consistency: Sturdy, snapping bits.

Taste: a clear fresh-sour taste

Allergens:

This product contains no allergens.

General data:

Article	Natural Sauerkraut Pasteurized
Brand name	Kramer / Private label
EAN code	On request
Technical data:	
Availability period	Year round
Growing conditions	Outdoor soil
Packaging Details:	
Type of packaging	Bag
Pallettype	Europallet
Colli per pallet	On request
CU per TU	On request
Min/Max weight (in gr)	520g Net 500g Drained weight
Quality aspects:	
Delivery temperature	Ambient temperature
Storage advice	Cool and dark
Quality manager	H. Buter

Producer master data:

Company name: G. Kramer & Zonen B.V.
 Visiting address: Voorburggracht 141
 Postal code: 1722 ZG
 Location: Zuid-Scharwoude
 Contact person: Mr. H. Buter
 Telephone number: 0031226-312426 Fax number: 0031226-320093
 Email: hans.buter@gkz.nl
 Website: www.gkz.nl, www.zuurkoolrecepten.nl
 Chamber of Commerce number: 37049194 Alkmaar
 VAT: NL.00.8089.51.798 B01.