



Technical file

20100/00 SEITAN 6X200G BG



Productgroup	SEITAN
Description	A meat replacer based on wheat proteins and appreciated for its delicious taste. Seitan is low in calories and contains no cholesterol.
Specific	Vegan, keep cool
Use	Very easy to prepare like meat: bake or fry, with a sauce or vegetables.
Ingredients	Water, WHEATproteins* (GLUTEN), WHEATflour*, shoyu* (water, SOYbeans*, koji (WHEAT* (GLUTEN), A. oryzae), seasalt), seasalt, paprika*, onionpowder*, garlicpowder*, black pepper*.
Shelf life	70 days
To save at	MAX 7 °C
Netto gewicht	200 g
EAN-code	5412500013001
Barcode carton	5412500910102

Primary packaging

Packing

Packaging	-ecoterm VP600 (breedte: 288 mm - lengte: 110mm) -zachte bovenfolie 285mm / flexo-fresh B1000 multiv
Dimension (l x w x h)	170 x 120 x 25 MM
Netto weight	200 g
Tarra weight	16 g
Gross weight	216 g
	6 pieces per box
	252 cartons per Euro pallet
	1512 pieces per Euro pallet
	357 kg per Euro pallet

Packaging	KA02 - omdoos karton KA02 - 250x189x95mm
Dimension (l x w x h)	250 x 185 x 95 MM
Netto weight	1200 g
Tarra weight	216 g
Gross weight	1416 g
Number of layers per europallet	18
Number of overpack per layer	14

Nutritional value

Energetic value (kcal)	136,4	kcal	Energetic value (kJ)	572,7	kJ
Fat (g)	0,7	(g)/100g	Sugars (g)	0,3	(g)/100g
Protein (g)	25,8	(g)/100g	Salt (g)	0,8	(g)/100g
Carbohydrates (g)	7,8	(g)/100g	Saturated Fat (%)	0,1	(g)/100g

Physicochemical properties

pH 5,9



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Indicator	Target	Tolerance	Value end shelf life
Listeria monocytogenes	missing in 25 g	missing in 25 g	missing in 25 g
Sulphite-reducing anaerobes	0	<100	<1000

Claims

- ✓ Vegetarian diet
- ✓ Vegan diet
- ✓ Free of GMO/genetic engineering
- ✓ Free of irradiated ingredients
- ✓ Non-animal testing
- Derived from raw milk

Overview of allergens

Allergens with a gray background must be legally required on the label

<input type="checkbox"/> Cow milk protein	<input type="checkbox"/> Lactose	<input type="checkbox"/> Eggs
<input type="checkbox"/> Oats	<input checked="" type="checkbox"/> Soy	<input checked="" type="checkbox"/> Gluten
<input checked="" type="checkbox"/> Wheat	<input type="checkbox"/> Rye	<input checked="" type="checkbox"/> Sucrose
<input type="checkbox"/> Beef	<input type="checkbox"/> Porc	<input type="checkbox"/> Chicken
<input type="checkbox"/> Fish	<input type="checkbox"/> Crustaceans and molluscs	<input type="checkbox"/> Fructose
<input type="checkbox"/> Corn	<input type="checkbox"/> Cacao	<input type="checkbox"/> Yeast
<input type="checkbox"/> Pulses	<input type="checkbox"/> Nuts	<input type="checkbox"/> Peanuts
<input type="checkbox"/> Glutamate	<input type="checkbox"/> Sulfite (E220 t/m E227)	<input type="checkbox"/> BHA/BHT (E320-E321)
<input type="checkbox"/> Parabenes (E214 t/m E219)	<input type="checkbox"/> Azo-colorant	<input type="checkbox"/> Tartrazine (E102)
<input type="checkbox"/> Sunset Yellow (E110)	<input type="checkbox"/> Benzoic (E210 t/m E213)	<input type="checkbox"/> Azorubine (E122)
<input type="checkbox"/> Amaranth (E123)	<input type="checkbox"/> Cochenillered (E124)	<input type="checkbox"/> Sorbic acid (E200)
<input type="checkbox"/> Cinamon	<input type="checkbox"/> Vanilline	<input type="checkbox"/> Coriander
<input type="checkbox"/> Celery	<input type="checkbox"/> Umbelliferae	<input type="checkbox"/> Solanaceae
<input type="checkbox"/> Barley	<input type="checkbox"/> Carrot	<input type="checkbox"/> Sesame
<input type="checkbox"/> Musterd	<input type="checkbox"/> Lupine	<input type="checkbox"/> Molluscs