



## Technical file

00155/00 TOFU 5X550G BG



<b>Productgroup</b>	TOFU
<b>Description</b>	Soybean curd, made from soybeans and nigari, a coagulant taken from crude salt. Used as a meat replacer
<b>Specific</b>	Vegan, keep cool
<b>Use</b>	fry, bake, marinade, in desserts and dressings,...
<b>Ingredients</b>	SOYbeans*, water, coagulant (nigari, calcium chloride). Produced in a facility that also uses gluten, lupin.
<b>Shelf life</b>	49 days
<b>To save at</b>	Max 7°C
<b>Netto gewicht</b>	550 g
<b>EAN-code</b>	5412982001206
<b>Barcode carton</b>	5412982910034

## Primary packaging

Packaging	-vacuümzakken 200x300
Dimension ( l x w x h )	110 x 110 x 50 MM
Netto weight	500 g
Tarra weight	10 g
Gross weight	510 g
Drained weight	500 g
	5 pieces per box
	192 cartons per Euro pallet
	960 pieces per Euro pallet
	568 kg per Euro pallet

## Packing

Packaging	KA07 - amerikaanse vouwdoos 290x190x102
Dimension ( l x w x h )	290 x 190 x 100 MM
Netto weight	2780 g
Tarra weight	180 g
Gross weight	2960 g
Drained weight	2500 g
Number of layers per europallet	16
Number of overpack per layer	12

## Nutritional value

Energetic value (kcal)	150	kcal	Energetic value (kJ)	628,8	kJ
Fat (g)	7,6	(g)/100g	Sugars (g)	0,6	(g)/100g
Protein (g)	16,9	(g)/100g	Salt (g)	0	(g)/100g
Carbohydrates (g)	2,6	(g)/100g	Saturated Fat (%)	1,3	(g)/100g
Fiber (g)	1,8	(g)/100g			

## Physicochemical properties

pH 6,4



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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 type="checkbox"/> Gluten
<input type="checkbox"/> Wheat	<input type="checkbox"/> Rye	<input 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 checked="" 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