

Product Specification

Article no. 51214

Sauerkraut with wine, 850ml Can, multilingual

| 1. Product name | Sauerkraut with wine |
|-----------------|----------------------|
| | |

| 2. Product | Chopped white cabbage fermented in brine, with wine, pasteurised |
|-------------|--|
| description | Refrigerate after opening |
| | |

| 3. Sensory properties | Appearance: | light, slightly yellow, finely chopped into long pieces | | |
|-----------------------|-------------|---|--|--|
| | Cut: | 1,0 mm (machine setting) | | |
| | Odor: | of Sauerkraut, fresh | | |
| | Flavor: | of Sauerkraut, mild sour | | |
| | Texture: | firm to the bite | | |

| 4. Ingredients | |
|-------------------------|---------------------------------------|
| 4.1 List of ingredients | White cabbage, white wine 2,5 %, salt |
| | |
| 4.2 allergenic | |
| ingredients: | |

| 5. Shelf life | Shelf life on production: | 42 months | |
|---------------|---------------------------|--------------------------|--|
| | Shelf life on delivery: | 9 months | |
| | Storage conditions: | ambient temperature, dry | |

| 6. Analytical data | | Value | Tolerance | Remark | |
|--------------------|-------------------------------|-------|---------------|-------------------|---------------------|
| 6.1 Physical data | Net weight: | 810 g | | Declaration | |
| | Drained weight: | 770 g | | Declaration | |
| 6.2 Chemical data | | Value | Tolerance | Unit | Method § 64 LFGB |
| | Salt: | 1.15 | 0.95 - 1.35 | g/100ml L 05.02-2 | |
| | pH-Value: | < 4.2 | typical value | | L 52.04-1 |
| | Total acid: | 1.15 | 0.95 - 1.35 | g/100 ml | L 20.01/02-2 |
| | (calculated as lactic acid): | | | | |

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| 7. Microbiological | The product is commercial sterile. |
|--------------------|------------------------------------|
| standards | |

| 8. Nutritional values | | | | | |
|-----------------------|------------------------------------|------------------|------------------|-----------------------|--------------------|
| | Average based on drained vegetable | per 100 g | RI* per 100 g | per Portion (130g) | RI* per Portion |
| | Energy: | 141 kJ / 34 kcal | 2 % | 183 kJ / 44 kcal | 2 % |
| | Fat: | 0.3 g | < 1 % | 0.4 g | < 1 % |
| | - of which saturates: | < 0.1 g | < 1 % | < 0.1 g | < 1 % |
| | Carbohydrate: | 4.3 g | 2 % | 5.6 g | 2 % |
| | - of which sugars: | 1.3 g | 1 % | 1.7 g | 2 % |
| | Fibre: | 2.6 g | | 3.4 g | |
| | Protein: | 1.3 g | 3 % | 1.7 g | 3 % |
| | Salt: | 1.2 g | 19 % | 1.5 g | 25 % |

*RI: Reference intake of an average adult (8400 kJ/ 2000 kcal)
Package contains 770 g = ca. 6 portions

| 9. Package data | Pallet standard: | CCG2 |
|-----------------|-------------------------|--------------------------|
| | Packaging: | 850 ml can |
| | Pieces per carton/tray: | 12 |
| | Weight per sales unit: | 11.184 kg |
| | Sales units per pallet: | 60 |
| | Layers per pallet: | 10 |
| | Sales units per layer: | 6 |
| | Weight incl. pallet: | 694.020 kg |
| | Height incl. pallet: | 1360.0 mm |
| | Sales unit dim (LxWxH): | 416.0 x 309.0 x 121.0 mm |
| | EAN sales unit: | 4012200788189 |
| | EAN consumer unit: | 4012200051214 |

The product meets EU food legislation and, as applicable, special regulations of the Federal Republic of Germany.

Important Information:

Anyhow, it is the exclusive responsibility of the customer / importer to ensure that the specified product conforms in every respect with the requirements of the food legislation in force in the country of intended receipt. Therefore

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