# **Product Specification**

V: 101686-05 Item number: 0825 Supplier: Page 1 / 2 Süko GmbH **Product-related information** Item designation: Prima Rheinland Sauerkraut 850 ml Ingredients **Pickled Cabbage** Legal name: Ingredients: White cabbage, salt. **Nutritions** Description Unit Quantity Energy [kJ] 101 per 100g 24 Energy [kcal] per 100g Fat 0,3 g/100g 0,1 of which saturates g/100g 2.4 Carbohydrate g/100g 1,6 of which sugars g/100g 1,3 Protein g/100g g/100g 1,2 Salt Allergens in accordance with Annex II of Regulation (EC) 1169/2011 **Allergen** Yes No Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof

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Sulphur dioxide and sulphites >10mg/kg or >10mg/L

Lupine and products

Molluscs and products thereof

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### Storage temperature

Storage: ambient

After opening we recommend a storage temperature of +4°C to +10°C.

#### Microbiological characteristics

Free from pathogens in accordance with Good Manufacturing Practice (GMP).

#### QM-system

Verified in accordance with GFSI certification standards (IFS, BRC, FSSC 22000, SQF).

#### **HACCP**

HACCP analysis is an important, fully integrated component of our quality management system.

### Genetically modified organisms (GMO)

Our product is not subject to labelling requirements in accordance with Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 in the respective current version.

#### **Explanation**

We hereby confirm that, within the scope of analyses carried out, all items supplied by us comply with the current European and German food regulations if kept in an unopened state in relation to the time of analysis under appropriate storage conditions.

Our recipes may be subject to changes with the aim of optimising our products. Consequently, this product specification will be valid for a limited period only. Of course it will be updated regularly. The latest version is always available on request. Should you have any specific question, please do not hesitate to contact us.

This document has been prepared by computer and is therefore not signed.

#### **Note**

For publication or transmission of this specification, our consent in writing is required.

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