

CélaVíta Food Customer Specification

 SAP Material #:
 1000013131
 Last Updated:
 11.03.2025

 Specification #:
 110000014402
 Effective Date:
 11.03.2025

Product Name: CV DICES PAST. 10X10X10MM 3X4KG CBX Version No.: 1.0

Valid Until:

Product Details:			
SAP Number:	1000013131		
Specification Number:	110000014402		
Product Name:	CV DICES PAST. 10X10X10MM 3X4KG CBX		
Legal Description:	Freshly peeled, blanched, packed, pasteurized and chilled potatoes		
Inner GTIN:	8710556814854		
Outer GTIN:	8710556814861		
Brand:	CelaVita		
Product Class:	Potato		
Product Subclass:	Specialty - Chilled		
Product Further Description:	Pasteurized Natural		
Cut:	Diced		
Finished Cut:	10 x 10 x 10mm		
Pack Size:	3 x 4 kg		
Formula Code:	2000012350		
Country of Manufacture:	Netherlands		
Peel Statement:	Off		
Potato Origin:	The Netherlands, Belgium, Denmark, France, Germany		

Ingredients:

Potatoes (EU), water, stabiliser: E450i

Vegan Product Not Certified, but Suitable

Regulated Allergens:	Present in Product (Yes/No/May Contain)	Details
Celery and products thereof;	No	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	No	
Crustacean and products thereof;	No	
Egg and products thereof;	No	
Fish and products thereof;	No	

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Lupin and products thereof;	No	
Milk and products thereof (including lactose)	No	
Mustard and products thereof;	No	
Molluscs and products thereof;	No	
Peanut and products thereof;	No	
Sesame seed and products thereof;	No	
Soybean and products thereof;	No	
Nuts (Almond, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Hazelnuts, Macadamia nut & Queensland nuts)	No	
Sulphites and Sulphur dioxide at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	No	

Allergen Statement: No allergens according to recipe!

GMO Statement: CêlaVíta Foods states that our products do not contain any ingredients or

additives deriving from Genetic Modified Organisms.

In accordance with the European regulations no 1829/2003 and 1830/2003, we

do not need a GMO label for our products

Radiation Statement: This product does not contain any irradiated ingredients based on Directive

1999/2/EC and Directive 1999/3/EC. The information is based on supplier

feedback and is to the best of our knowledge reliable.

Caution:

COOKING INSTRUCTIONS

OVEN



Cook the product for 25 minutes at 200°C.

COOKING INSTRUCTIONS

Shallow Fry /

Pan



Cook the product for 6 - 8 minutes.

COOKING INSTRUCTIONS

Combi Steamer

Cook the product for 10 minutes at 94°C.

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Nutrition Information			
	Average nutritional values for 100 g of chilled product		
Energy (kJ)	355 kJ		
Energy (kcal)	84 kcal		
Fat	0,3 g		
of which saturates	0,1 g		
Carbohydrates	17,0 g		
of which sugars	1,1 g		
Proteins	2,5 g		
Salt	0,01 g		

Physical	Minimum	Target	Maximum	UOM	Notes/Comments	S
Black Spots >10 mm	0		0	PC	Units of dark defe	ects in diameter
Black Spots 6-10 mm	0		2	PC	Units of dark defe	ects in diameter
Black Spots <6 mm	0		15	PC	Units of dark defe	ects in diameter
Metal detection threshold NFE		4		mm		
Metal detection threshold SS		5		mm		
Metal detection threshold FE		5		mm		
Microbiological	Minimum	Target	Maximum	UOM	Notes/ Comments	Method
Total Plate Count			500000	CFU/g		ISO 4833
Lactic Acid Bacteria			10	CFU/g		ISO 15214
Enterobacteriaceae			10	CFU/g		ISO 21528-2
Escherichia coli			10	CFU/g		ISO 16649-2
Staphylococcus aureus			10	CFU/g		ISO 6888-2
Yeasts and Moulds			1000	CFU/g		Internal lab (pour plate)
Salmonella			Not detected /	CFU/g		ISO 6579

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	25 g		
Listeria monocytogenes	Not detected / 25 g	CFU/g	ISO 11290-1
Clostridium sulfite reducing	10	CFU/g	External lab (internal method)
Bacillus cereus	100	CFU/g	ISO 7932

Marketing:	
Additional Marketing Statement:	Thermoforming. Packed under e-mark

Packaging	Packaging				
Inner:					
Packaging Type (Material):		Height (mm)	55		
		Width (mm)	290		
		Length (mm)	370		
		Net Weight	4 kg		
		Gross Weight	4,428 kg		
		Volume (M3)	0,00590		
Outer:					
Packaging Type (Material):		Height (mm)	202		
		Width (mm)	295		
		Length (mm)	395		
		Net Weight	12 kg		
		Gross Weight	13,779 kg		
		Volume (M3)			
		Units per Pack	3		
	Height (mm)	1 150			
	Width (mm)	800			
	Length (mm)	1 200			
	Net Weight	480 kg			
	Gross Weight	564,16 kg			
Pallet Configuration:	Volume (M3)	1,10			
Pallet diagrams	Units per Pack	120			
	Cartons per Layer	8			
	Layers per Pallet:	5			
	Cartons per Pallet	40			
	Pallet Configuration:	EUROPE wood 80x120			
	Pallet Wrap:	Stretchwrapped			
Conservation Method	Conservation method: Pas	ation method: Pasteurized			

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Storage/Traceability:
Storage Type: Chilled
Storage Conditions: 1 - 7°C
Remaining Shelf Life: 30 Days

Date Coding/Traceability:
Secondary Best Before DDMMYY

Warranty: CêlaVíta Foods B.V. hereby warrant that this product is produced in accordance with good manufacturing practice and supplied in accordance with all the relevant European Legislations. McCain Foods Europe B.V. ensures that the information contained in this document are correct on the date of issue.

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