

Lee's International	PRODUCT SPECIFICATION	Page 1/3
	SEUI KAU	18-10-2019 Version 1

GENERAL INFORMATION		
Company information	:	Lee's International Ambachtsring 25 A/B 1969 NH Heemskerk info@leesinternational.nl www.leesinternational.nl Telephone number: +31 (0)251-245765 Fax number: +31 (0)251-237986 EG number: NL647
Weight/number	:	Large packaging: 10 x 40 pieces Net weight per packaging: 660 grams Gross weight per packaging: 680 grams Small packaging: 30 x 10 pieces Net weight per packaging: 165 grams Gross weight per packaging: 175 grams
Article number	:	Large packaging: 9 Small packaging: 11
Description of product	:	Shrimps and pork filling in large thin sheet of dough.
Shelf life	:	Best before: dd-mm-yyyy 18 months after production date
Country of production	:	The Netherlands
Storage/transport conditions	:	-18 °C
Intended use	:	Heat before consumption: Remove packaging, do not thaw product. Frying at 175 ° C for 5-7 minutes until golden. Cook for 12 minutes (6 pieces). Do not refreeze after thawing. Store in the refrigerator (<7 °C) after thawing for maximally 12 hours. There are no specific consumer groups known. There is no known improper use.
Ingredients	:	Dough (wheat flour , water, wheat gluten flour , turmeric, raising agent: E501, salt), filling (49%) shrimp (41%), pork (10%), water, stabilizer: E452, potato starch, sugar, salt, flavour enhancer: E621, vegetable oils (sesame , soy), acidity regulator: E500, white pepper. Allergen information: see bold ingredients. This product may contain traces of: ---
NUTRITION DECLARATION PER 100 GRAM		
Energy	:	556 kJ
	:	132 kcal
Fat	:	4,1 grams
of which saturates	:	1,4 grams
Carbohydrate	:	12 grams
of which sugars	:	0,2 grams
Protein	:	11,8 grams
Salt	:	1,4 grams

CHEMICAL PARAMETERS

The product complies with the requirements of the Dutch and European legislation.

MICROBIOLOGICAL PARAMETERS

– Aerobic plate count	:	< 1.000.000 cfu/g
– Staphylococcus aureus	:	< 1000 cfu/g
– Escherichia coli	:	m = 500 cfu/g; M = 5000 cfu/g (during production) n = 5; c= 2*
– Salmonella	:	m = M = absent in 10 g (until end of shelf life) n = 5; c= 0*

* *m* = threshold value, all results below are considered satisfactory.

M = maximum value, all results above are not allowed.

n = number of units comprising the sample.

c = number of sample units giving values between *m* and *M*.

PHYSICAL PARAMETERS

– Unwanted components (glass, wood, metal, etc.)	:	Absent
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GMO DECLARATION

This product is completely GMO free.

PACKAGING

Seui Kau is packaged in plastic bags.

The product packaging is free from physical and chemical contaminants and complies with Regulation (EC) 1935/2004, Regulation (EU) 10/2011 and the Dutch Warenwet (Packaging and Food Utensils Regulation Chapter I Plastics).

LABEL/LABELING

Product name, weight, pieces, production code, storage temperature and 'best before' noted as dd-mm-yyyy

EAN code

8 713017 100053 >

Seui Kau 10 x 40



8 713017 000056 >

Seui Kau 30 x 10

Disclaimer

The information displayed is believed to be true and correct. It is the responsibility of the customer to ensure that the use of our product is permitted according to all relevant laws and regulations. All previous specifications are expired. This document is printed automatically and therefore not signed.

LeDa-list

LeDa code	GS1 code	Allergen	Recipe without (W)	Recipe contains (C)	May contain and recipe without (M)	Unknown (U)
Legal allergens						
1.1	UW	Wheat		C		
1.2	NR	Rye	W			
1.3	GB	Barley	W			
1.4	GO	Oats	W			
1.5	GS	Spelt	W			
1.6	GK	Kamut	W			
1	AW	(*) <i>Gluten</i>				
2.0	AC	Crustaceans		C		
3.0	AE	Egg	W			
4.0	AF	Fish	W			
5.0	AP	Peanuts	W			
6.0	AY	Soy		C		
7.0	AM	Milk	W			
8.1	SA	Almonds	W			
8.2	SH	Hazelnuts	W			
8.3	SW	Walnuts	W			
8.4	SC	Cashews	W			
8.5	SP	Pecan nuts	W			
8.6	SR	Brazil nuts	W			
8.7	ST	Pistachio nuts	W			
8.8	SM	Macademia/Queensland nuts	W			
8	AN	(*) <i>Nuts</i>				
9.0	BC	Celery	W			
10.0	BM	Mustard	W			
11.0	AS	Sesame		C		
12.0	AU	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	W			
13.0	NL	Lupin	W			
14.0	UM	Molluscs	W			
Additional allergens						
20.0	ML	Lactose	W			
21.0	NC	Cocoa	W			
22.0	MG	Glutamate (E620 - E625)		C		
23.0	MK	Chicken meat	W			
24.0	NK	Coriander	W			
25.0	NM	Corn/maize	W			
26.0	NP	Legumes	W			
27.0	MC	Beef	W			
28.0	MP	Pork		C		
29.0	NW	Carrot	W			

(*) Only to be used in case of cross contamination