

PRODUCT SPECIFICATION

Code: FB01
VERSION 1
Date: 24/11/2025

1. COMPANY INFORMATION	
Name	STMAY BV
Address	Kaarderslaan 1, 9160 Lokeren
Telephone	09 336 66 87
Approval number	105274-H
	B105274
	VE105274
Contact person 1: Sales	Joyce Lin
Contact person 2: Quality coordinator	Shujun Han
E-mail	info@eurodumplings.com

2. PRODUCT COMPOSITION	
PRODUCT	Crab marrow chili dim sum
LOGO	Bistrot Fromm
NET WEIGHT PLASTIC BAG	1500g
EAN	5 419980 615619
PACKAGING PLASTIC BAG	Vacuum bag 90my 350x250mm
NET WEIGHT CARTON	12kg (8packs)
INTERNAL CODE	Code: FB01
EAN	5 419980 645602
PACKAGING CARTON	American box, type Fefco 0201, glued (L*W*H= 390-285-230mm)
GROSS WEIGHT CARTON	12590g
Palletization:	
Euro pallet	Boxes per layer: 7
Net pallet weight: 588kg	Layers per pallet: 7
Gross pallet weight: 630kg	Total boxes per pallet: 49
SUPPLIER	EVENTICA BV, Kaarderslaan 1 9160 Lokeren

Ingredients
Wheat Flour (29%), Shrimp (28%), Crab Meat (20%), Water, Bone Marrow (7%), Oyster Sauce (oyster extract, wheat flour), Spring onion, Ginger, Salt, Garlic, Fresh red pepper, dried chili pepper. Shrimp & crab caught from non-EU region.

Voedingswaarden / Valeurs nutritionnelles / Nährwerte /100g	
Energie / Énergie / Energie	812 kJ/193 Kcal
Vetten / Matières grasses / Fett	6,6g
-waarvan verzadigde vetzuren / dont acides gras saturés / davon gesättigte Fettsäuren	3,1g
Koolhydraten / Glucides / Kohlenhydrate	21g
-waarvan suikers / dont sucres / davon Zucker	1,1g
Eiwitten / Protéines/ Eiweiß	12g
Zout / Sel / Salz	1,3g

ALLERGENS	Presence	On site	Absence
Cereals containing gluten	x		
Crustaceans	x		
Eggs			
Fish		x	
Peanuts			x
Soy		x	
Milk		x	
Nuts			x
Celery		x	
Mustard		x	
Sesame seeds		x	
Sulphur dioxide and sulphites			x
Lupin			x
Molluscs	x		

The producer guarantees that the food conditions are in accordance with EU Regulation 1169/2011.

3 CHARACTERISTICS AND LOGISTICS

Shelf life	18 months
Packaging	1500g
Storage	Keep frozen at -18°C. 'Do not refreeze a product after defrosting.'

3 MICROBIOLOGICAL STANDARDS PER GRAM

Parameter	Target	Tolerance	Use by date/ Best before date
Aerobic mesophilic count	5×10^5	5×10^6	3×10^7
E. coli	5×10^2	5×10^3	5×10^3
Salmonella spp.	Absence in 25g	Absence in 25g	Absence in 25g
Listeria monocytogenes	Absence in 25 g	<100/g	100
Campylobacter spp. (poultry)	Absence in 25g	100	100

The producer guarantees that the product does not contain any ingredients subject to compulsory labelling under Regulation (EC) 1829/2003 and 1830/2003.